

The Great Gallery

Valentine's Tasting Menu

£105.00 per person, £167.00 with matching wines



Aperitif

Pommery Brut Royal, Rosé, Reims, France, NV

TERRINE OF MARINATED BEETROOT

Pickled baby vegetables, pink peppercorn crumb,
black pepper crème fraîche and garden cress

Vouvray Sec 'Clos de Rougemont', Vigneau Chevreau, Loire, France, 2022

Or

CLUB OAK SMOKED SALMON

Cured and smoked in-house, blinis, shallot and crème fraîche

Pouilly-Fumé, Firmin Dezat, Loire, France, 2024

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ORKNEY SCALLOPS

Celeriac and apple salad, with white balsamic and saffron beurre blanc

Soave Classico 'La Rocca', Pieropan, Veneto, Italy, 2022

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HEREFORD ANGUS FILLET OF BEEF

Duck liver, wild mushrooms, pomme mousseline,
truffle and parsley sauce

Barolo 'Tortoniano', Michele Chiarlo, Piedmont, Italy, 2021

Or

ROAST SEA BASS

Herb fregola, braised Italian onion, marinated fennel, bouillabaisse foam

Chardonnay, Gran-Moraine, Yamhill-Carlton, Oregon, USA, 2021

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RASPBERRY AND COCONUT DELICE

Chambord liqueur and coconut sponge

Maury, Dom Poudereux, Roussillon, France, 2023

If you have a food allergy, intolerance or sensitivity
please speak to a member of our team upon placing your order.