

St Valentine's Tasting at Thompsons

celeriac & winter truffle terrine

baked truffle & parmesan brioche

celeriac veloute

Offida Pecorino Le Merlettaie - Ciu Ciu - Marche, Italy 2017

fillet of halibut steamed over lemongrass & ginger

salad of seaweed, heritage carrot & mooli

ponzu dressing

NV Honjozo Genshu Sake

tomahawk steak

cooked on the big green egg with a black treacle glaze

raviole of cavolo nero, potato & red wine

Toro de Piedra, Grand Reserve, Maule Valley, Chile 2016

selection of local cheeses with quince jelly *supplement £10pp*

baked salted crackers

Krohn LBV 2012 £5.50

Graham's 10 year old tawny £12

Graham's 30 year old tawny £28

“a sweet bed of roses”

Clos du Gravillas, Muscat de St Jean de Minervois, France

£79 per guest

£124 per guest including matching wine flight

Available 14th, 15th & 16th February (14th - only menu available)

Food Allergies and Intolerances

Please speak to any of our team when ordering who will be more than happy to inform you of the ingredients in each dish