

# Valentines at the King William

5 Course Tasting Menu  
Thursday 14th February

Beetroot cured salmon, smoked salmon pate,  
pickled cucumber, thyme crackers  
Wine Match: Riesling Classic, Dr Dahlem - Germany

Pan Roasted Quail, crispy confit Quail leg, cep puree,  
Quails egg, ceps & herbs

Or

Lentil, roast butternut squash & fennel salad, ricotta dressing  
Wine Match: Pinot Noir, La Forge - Languedoc, France

Slow cooked Duck egg, asparagus, crispy shallots,  
tarragon dressing

Wine Match: Picpoul Frizzante, Cote Mas - Languedoc, France

Smoky fillet of Beef, grilled pearl onions, caramelised  
onion broth, fondant potato, vine tomatoes.

Or

Smoky cauliflower steak, grilled pearl onions, caramelised  
onion broth, fondant potato, vine tomatoes

Wine Match: Syrah First Edition, Valle Secreto - Chile

Chilled rice pudding, rhubarb sorbet,  
rhubarb gel, ginger crumble

Wine Match: Chateau Le Pin Sacriste,  
St Croix du Mont - Bordeaux,  
France

5 courses £35

Add wine flight £60

