

N O R T H
B A R ♦ K I T C H E N

VALENTINE'S MENU
14th - 16th February 2019

Amuse Bouche

Beetroot variations, goat's cheese mousse, feta bon bon
Faultline Sauvignon Blanc - Marlborough - New Zealand

Crispy pork belly, apple gel, grape jus
Rosé - Chateau L'Aumerade - Provence - France

Tiger prawns prepared three ways
Unoaked Chardonnay - Berton Vineyards - Australia

Fillet of beef, confit potato, braised leek, madeira sauce
Winemakers Shiraz - Berton Vineyard - Australia

Chocolate heart, blackberry sorbet, lavender biscuit
Black Muscat - Elysium - Quady - USA

£55.00

£75.00

with paired wines

Advance booking is required