



VALENTINES MENU

8 COURSE TASTING

To Dine £88.00 pp

Optional
Wine Flight 1 £35.00 pp

Optional
Wine Flight 2 £55.00 pp

Homemade Bread & Butter

Home - Smoked Mackerel Rilette

Sourdough Toast

Wine Flight 1: Veuve Deloynes Brut FRA 125ml | Wine Flight 2: Drappier Carte d'Or Brut FRA 125ml

Celeriac Ice Cream

Pickering Watercress Coulis

Wine Flight 1: Kleinkloof Chenin Blanc RSA 125ml | Wine Flight 2: Sauvignon Blanc Featherdrop NZ 125ml

Beef Cheek Ravioli

Beef & Horseradish Broth

Wine Flight 1: Candidato Barrica Tempranillo ESP 125ml | Wine Flight 2: Deakin Estate Shiraz AUS 125ml

Confit Halibut

Curried Carrot Puree, Parsley Sponge, Cauliflower

Wine Flight 1: Morande Pionero Chardonnay CHI 125ml | Wine Flight 2: White Rabbit Riesling GER 125ml

Cheese Gougere

Wine Flight 1: Sauvignon Domaine La Prade FRA 125ml | Wine Flight 2: Chablis 1er Cru Burgundy FRA 125ml

Apple Tarte Tatin

Calvados Ice Cream

Wine Flight 1: Morande Late Harvest Sauvignon FRA 75ml | Wine Flight 2: La Fleur d'Or Sauternes FRA 75ml

Tea / Coffee

Petit Fours

Note from the chef – Here at Dewars we pride ourselves by using fresh seasonal Yorkshire ingredients whenever possible. Our House dressing is a Dijon vinaigrette. Kindly please advise our staff members of any special dietary requirements. Whilst we do our best to reduce the risk of cross contamination including the use of Allergen Cards, we cannot guarantee that any of our dishes are free from allergens. Our dishes may contain nuts or nut traces. Meat and fish products may contain small bones. Additional allergen information is available on request. An adult requires around 2000 Kcals per day.