



# **HARTWELL HOUSE**

## **VALENTINES TASTING MENU**

**£99 per person**

*'Foie Royale' duck liver mousse, fig and port gel, apple and ginger chutney,  
rosemary tuile, rosemary brioche*

**(D, G, SD, E)**

**Chapel Down Rose, Tenterden Kent, England, 2022**



*Hand dived Scottish sea scallop, caramelised cauliflower puree, maple  
teriyaki glazed pork belly, scallop white wine sauce*

**(D, SD, S, C, F)**

**Vermentino di Sardegna, Agricola Eccelsa, Sardegna, Italy, 2022**



*Fillet of Beef Wellington, celeriac and truffle puree, picked cordyceps  
mushroom, baby onion petals, 'Foie Royale' sauce, watercress, rocket,  
carrot and shallot salad*

**(G, D, E, SD)**

**Mencia, Encinas, Bierzo, Spain, 2018**



*Granny Smith apple mousse, Hartwell apple gel, oat crumble, yoghurt  
sorbet, honey tuile*

**(G, D, E)**

**Muscat de Frontignan, Soleil d'hiver, France, 2020**

**Optional wine pairings - £49 per person**