



THE  
BOWER HOUSE

VALENTINE'S DAY

GLASS OF TAITTINGER NOCTURNE

BEEF, OYSTER & CAVIAR  
game consommé

QUAIL

Jerusalem artichoke, hazelnut pesto, charred hispi

Wine: Passing Giant Organic Sauvignon Blanc, Marlborough, NZ 2022

SCALLOP RAVIOLI  
shellfish sauce +£15

Wine: Domaine de la Foliette Muscadet, Loire, France 2021 +£7

BALMORAL VENISON

Hen of the Woods, salsify, black garlic

Wine: Anwilka Klein Constantia, Western Cape, South Africa 2019

MONT BLANC

Wine: Schloss Vollrads Riesling, Rheingau, Germany 2016

BRITISH CHEESE  
chutney, crackers +£10

£60 pp

Wine pairing £36 pp