

VALENTINE'S

AMUSE-BOUCHE

TAPIOCA CRISP

salmon gravlax, pickled shallots

FIRST

SCALLOP & PRAWN BALLOTINE

curry sabayon, oscietra caviar

SECOND

MON CHERI

maraschino granita

THIRD

BEEF FILLET

celeriac purée, braised beef cheeks, escargot, kohlrabi batons, café de paris butter
or

PAN FRIED FILLET OF HALIBUT

pink fir potatoes, pea purée, capers sour nantais, green lipped mussels

FOURTH

STRAWBERRY SWEET HEART (ve)

chocolate & cream cheese mousse, strawberry insert, red velvet crumbs, popping candy
or

BRITISH CHEESES (v)

celery, apricot butter, pear & apple chutney

£89 per person

(v) Vegetarian

Head Chef - Sergio Martins Abreu



Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our restaurant team.

VALENTINE'S



AMUSE-BOUCHE

TAPIOCA CRISP

mushroom parfait, truffle pearl

FIRST

CARCIOFI ALLA ROMANA

jerusalem artichoke and truffle velouté, pickled shimeji, sunflower seeds

SECOND

MON CHERI

maraschino granita

THIRD

CREAMY CORN RISOTTO

sautéed girolles, baby grilled sweetcorn, toasted hazelnuts, prosociano flakes

FOURTH

STRAWBERRY SWEET HEART (ve)

chocolate & cream cheese mousse, strawberry insert, red velvet crumbs, popping candy

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