



28-50

BY NIGHT



Valentine's Day Menu

Includes a glass of Ayala champagne

£84.95 per person

Amuse-Bouche

Oyster Rockefeller

Bread & butter

Starters

Scallops

Pickled kohlrabi, bisque & dill oil

Beef Tartare

Jerusalem artichoke crisp & béarnaise

Wild mushroom Tortelloni

Onion & truffle consommé

(Vegan option available)

Mains

Beef Fillet

Potato purée, baby carrots & red wine jus

Roasted Cod

Fennel and dill salad, mussels, cockles & saffron cream

Savoy Cabbage (VG)

Hazelnut and mushroom caviar, enoki tempura & cep velouté

Desserts

Chocolate Delice

Blackberry sorbet

Lemon Tart

Meringue, confit clementine & earl grey ice cream

Hazelnut Eclair

Praline diplomat & caramelized hazelnut

(V) Vegetarian. (VG) Vegan.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen allergens is available on request, however we are unable to provide information on other allergens.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.