



VALENTINE'S DAY MENU

AMOUSE BOUCHE

Extra Course Add-on:

Oyster with pomegranate sauce and trout eggs for £8pp

STARTERS

Confit shallot with fennel crostata, crispy celery salad and spiced seeds

Triple carpaccio of salmon, tuna, sea bass with blood orange sauce,

trout eggs and dry roses

Venison tartare with red wine cherry sauce, shallot, red vein and pecorino crisps

Extra Course Add-on:

White crab raviolo with lobster-saffron sauce and parmesan for £15pp

MAIN COURSES

Artichoke risotto with black winter truffle and crispy mint

Trio of duck: spiced duck fillet, confit duck leg with beetroot puree, duck and plum jus

Red cabbage pickled octopus with purple potato gnocchi, cherry tomatoes, olives and sun-dried tomato oil

Slow-cooked short ribs with blackcurrant-red wine sauce, creamy polenta and chives (£15pp supplement)

DESSERTS

Millefoglie with Diplomatico vermouth and fabbri cherry

Heart Dessert: Dark chocolate mousse, hazelnut cream and pear





VALENTINE'S DAY MENU

CHARLES HEIDSIECK CHAMPAGNE £19 Brut Reserve, France

WILD IDOL ROSE £10

Non-alcoholic Sparkling Wine, Germany

LOVE IS IN THE AIR £14

Grey Goose Vodka, Passoa Liqueur, Saint Germain Elderflower, Lemon Juice, Sugar Syrup

WHAT IS LOVE £14

Campari, Antica Formula Vermouth, Orange Bitter, Tonic Water

DON GIOVANNI £10

Pineapple Juice, Cranberry, Strawberry Puree, Coconut Cream

