



Valentine's Menu

Amuse Bouche

Lychee & Citrus Sphere, Coconut Dust

Supplement

Oyster, Pomegranate & Rose - £5 each

Starters

Hasselback Artichoke & Salsa Verde
Sicilian Prawn Carpaccio, Blood Orange, Caviar & Viola
Striploin Tataki, Truffle Foam & Gold Leaf

Middle Course

Lobster Raviolo, Passion Fruit & Tomato Bisque
(supplement +£12)

Mains

Cappelletti Rossi with Spinach & Ricotta and Pistachios
Filetto Rossini, Foie Gras Gratin, Barolo Jus
(add black truffle +£5)
Monkfish Ossobuco, Celeriac Purée & Hazelnut

Dessert

Cuore di Cioccolato, Raspberry & Pomegranate
Rose Velvet, Mascarpone & Pistachio