

VALENTINE'S DINNER

FOUR-COURSE MENU £190

*"If London wrote the love story,
this would be the opening scene"*

CANAPÉS

Prawn toast, chilli & ginger jam

Wild mushroom parfait, toasted brioche

Raclette arancini, herb aioli

STARTERS

Burrata, basil pesto & winter tomatoes, toasted focaccia

Steak tartare, bloody Mary dressing, toasted sourdough

Crispy duck salad, citrus, cashew, watercress

Grilled squid, red pepper, oregano, capers & rocket

MAIN COURSES

Whole lobster thermidor, Gruyère, chives,
skin-on fries & winter leaves (for two)

Chateaubriand, porcini & thyme pomme Anna,
spinach, peppercorn sauce (for two)

Wild mushroom & black truffle linguine, 24-month Parmesan

Grilled seabass, confit cherry tomatoes, monk's beard & saffron aioli

DESSERTS

Paris-Brest, hazelnut ice cream, hot chocolate sauce (for two)

Coconut parfait, mango, pineapple & lime salsa

Lemon posset, shortbread & blood orange

British cheese selection, pear & saffron chutney, crackers, grapes

Tea or coffee, petit fours

