



# 28-50

BY NIGHT



## Valentine's Day Menu

*Includes a glass of Ayala champagne*

**£89.95 per person**

### Amuse-Bouche

*Short rib croquette & blue cheese sauce*

*Bread & butter*

### Starters

#### Scallops

*Curried cauliflower purée, raisins, coriander & curry oil*

#### Beef Tartare

*Jerusalem artichoke crisp & truffled hollandaise*

#### Gnocchi (VG)

*Roasted pumpkin & trompette de la mort*

### Mains

#### Beef Fillet

*Smoked pink fir potato, heritage carrots, beetroot & thyme jus*

#### Roasted Cod

*Salsa verde, creamed mash, orange & chicory*

#### Celeriac & Pear Terrine (VG)

*Enoki tempura & green peppercorn sauce*

### Desserts

#### Chocolate Delice

*Raspberry sorbet*

#### Rhubarb & Custard Millefeuille

*Rhubarb & ginger ice cream*

#### Paris Brest

*Praline diplomat & flaked almonds*

(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.