



## VALENTINE'S MENU £95

BREAD, GRISSINI, SMOKED MACKEREL PATE & TAGGIASCA OLIVE TAPENADE

GILLARDEAU OYSTER £6.5

OSCIETRA PRESTIGE CAVIAR (30Gr, 50Gr) £85, £135

## STARTERS

CRAB CAKES CHILLI & TOMATO JAM, YOUNG LEAVES

FOIE GRAS TERRINE BLOOD ORANGE MARMALADE, SEEDED GRANOLA

SCALLOPS CEVICHE PICKLED SAMPHIRE, BOTTARGA, PROVENÇALE DRESSING

HERITAGE CARROTS SALAD SPICE ALMONDS, HONEY DRESSING (Ve, GF)

GOAT'S CHEESE MOUSSE CHIOGGIA BEETROOT SALAD, PISTACHIO

## MAINS

LOBSTER THERMIDOR FINE HERBS, BURNT LEMON

BRILLAT SAVARIN RISOTTO RADICCHIO TARDIVO, TOASTED PECANS (V, GF)

HAZELNUT CRUSTED TURBOT SMOKED LEEK VELOUTÉ, ROMESCO CAULIFLOWER (GF)

CHICKEN BREAST BUTTER POACHED, LARDONS, JERSEY POTATO, TRUFFLE JUS

## TO SHARE

CHATEAUBRIAND (SUPP. OF £15 PER PERSON) BORDELAISE SAUCE, POMME FRITES

WHOLE GRILLED SEABASS (SUPP. OF £10 PER PERSON) SAUCE VIERGE, BURNT LEMON, BABY LETTUCE LEAVES

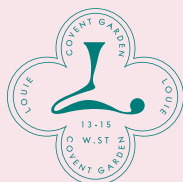
## SIDES

SUPP. OF £6

POMME FRITES

BROCCOLINI & ALMONDS

RED OAK LETTUCE



## DESSERTS

### LE COEUR DE VALENTIN

ROSE MOUSSE, RASPBERRY COMPOTE & RASPBERRY SORBET, SABLÉ (V)

### DÉLICE CHOCOLAT

FEUILLANTINE, LIGHT MOUSSE, JIVARA CHANTILLY

### L'EXOTIQUE

PINEAPPLE COMPOTE, MANGO SORBET & ITALIAN MERINGUE (VE, GF)

### FROMAGES AFFINÉS

SELECTION OF MONS ARTISAN CHEESES, GRAPES & CHEESE CRACKERS

## PETIT FOURS

### MINI CHOUX

PISTACHIO & PRALINE (V)

### PÂTE DE FRUIT

PASSION FRUIT (V, GF)

