



VALENTINE'S MENU £55

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

1/2 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 £20 PER PERSON) BORDELAISE SAUCE, POMME FRITES

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

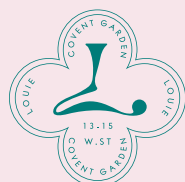
SIDES

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 (V_E, GF)

FROMAGES AFFINÉS

SELECTION OF MONS ARTISAN CHEESES, GRAPES & CHEESE CRACKERS

