

# VALENTINE'S DAY MENU

£70 per person



## GLASS OF PROSECCO

for the table

### CHEESY POLENTA CROQUETAS

black truffle mayo

### BRIOCHE PULL-APART ROLLS

whipped honey butter

choose one from each section

### TRUFFLED DEVILED DUCK EGGS

#### TUNA CRUDO

capers, horseradish, lemon, olive oil

#### CELERIAC VELOUTE

freshly grated truffle & celeriac crisps

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#### BRAISED SHORT RIB

truffle mash, red wine jus, kale

#### COD & MUSSELS

carrot & coconut curry broth, brioche croutons, coriander

#### WILD MUSHROOM & TRUFFLE RISOTTO

shaved Parmesan

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#### CHOCOLATE MOUSSE

raspberry sorbet, macerated raspberries, chocolate soil

#### CUPID'S PAVLOVA

rose-infused cream, lychee sorbet, raspberry coulis, candied rose petals

 Gluten Free  Vegetarian  Can be made Vegan

Head Chef Jessica Luis

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.