



VALENTINE'S DAY

Two course & a glass of bubbles
£55 per person

Seared King Prawns

garlic & white wine sauce, piment d'espellet, grilled sourdough

Spinach & Ricotta Tortellini

truffled parmesan sauce, winter truffle shavings

Seared Foie Gras

onion tartelette, port wine glaze



Grilled Fillet Mignon

buttered green beans, braised shallot, shaved winter truffle, sauce Perigord

Seared Halibut

Mariniere sauce, hasselback potatoes, buttered spinach

Artichoke a'la Barigoule

Potato gnocchi, baby carrots



Ballon d'Or

golden chocolate sphere, hazelnut praline, light milk foam, vanilla ice-cream

Exotic Fruit Plate

pineapple, dragon fruit, physalis, kiwi, carambola, berries, mango, rambutan

Apple Tarte Tatin

vanilla ice-cream

(VG) - suitable for vegan requirements / (VE) - suitable for vegetarian requirements.

For allergies and dietary requirements, please speak to your waiter before ordering.

Please be aware that traces of allergens used in the kitchen maybe present. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurized cheese may increase your risk of foodborne illness, especially if you have certain medical conditions. A discretionary

12.5% service charge will be added to your bill. All prices include VAT.