



VALENTINE'S DAY

Three courses & a glass of bubbles
£55 per person

HORS D'OEUVRES

Seared King Prawns

*garlic & white wine sauce, piment d'espellete
grilled sourdough*

Spinach & Ricotta Tortellini

truffled parmesan sauce, winter truffle shavings

Seared Foie Gras

Onion tartelette, port wine glaze

ENTREES ROAST & GRILL

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

DESSERTS

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