

# Valentine's Day Menu £110

*With a Glass of Laurent Perrier "La Cuvée" Brut NV*

## Amuse Bouche

*Beetroot Cured Salmon, Pumpkin Seed Yoghurt*

## Starters

### Warm Egg Mimosa

*Caviar, Herbs*

### Tagliatelle

*Mozzarella, Black Truffle*

### Sea Trout & Oyster Tartare

*Horseradish*

## Mains

### Roasted Scottish Lobster

*Chilli Butter, French Fries*

### Wagyu Beef Tenderloin

*Sprouting Broccoli, Crunchy Potatoes, Grainy Mustard Sauce*

### Winter Vegetables

*Red Curry, Jasmine Rice*

## Desserts

### Chocolate Heart

*Chocolate Mousse, Spicy Raspberry Sorbet, Lime Zest*

### Pineapple and Passion Fruit Candy Floss

*Banana Mousse, Roasted Pineapple, Passion Fruit & Pineapple Juice*

### Chocolate Fondant

*Ginger Ice Cream*

Please inform us of any allergies and / or dietary requirements.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.

**Executive Chef:** Anshu Anghotra

**Executive Pastry Chef:** Nicolas Rouzaud