

VALENTINE'S DAY MENU



VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS

30g OSCIETRA CAVIAR 140

waffle, sour cream, chives

for the table

CHEESE GOUGERES

winter truffle, fig

WHIPPED COD ROE

salt 'n' vinegar chips

POMME ANNA

pine emulsion

choose one from each section

ORKNEY SCALLOP CARPACCIO

Bloody Mary tiger milk, yuzu, roasted sweet potato

JERUSALEM ARTICHOKE VELOUTE

aged balsamic vinegar, artichoke confit, Comté truffle toastie

OXTAIL & RICOTTA RAVIOLI

Parmesan, bone marrow, Minus 8 jus

PAVÉ OF WILD HALIBUT

Champagne sauce, trout roe, Avruga caviar, chives

BRAISED VEAL CHEEK

potato purée, alcatra sauce, gremolata, truffle

ROASTED MUSHROOM RISOTTO

porcini, king oyster, sage, quail's egg

CHOCOLATE, HAZELNUT PARIS-BREST FOR 2

raspberry, praline truffles, vanilla ice cream

BABA AU RHUM

rum ice cream, vanilla crème, rum syrup

DARK CHOCOLATE MOUSSE

kirsch cherries, cherry sorbet

Executive Chef Jonathon Bowers



Gluten Free



Vegetarian



Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15.5% service charge will be added to the bill.



BAR MENU

30g OSCIETRA CAVIAR 140
waffle, sour cream, chives

CHEESE GOUGERES 8
winter truffle, fig

WHIPPED COD ROE 5
salt 'n' vinegar game chips

POMME ANNA 4
pine emulsion

OXTAIL & RICOTTA RAVIOLI 32
Parmesan, bone marrow, Minus 8 jus

Executive Chef Jonathon Bowers

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 13.5% service charge will be added to the bill.