

VALENTINE'S DAY SET MENU

APERITIF

Fine de Claire Oysters
Complemented by a glass of Champagne Rosé

AMUSE BOUCHE

BACCALÁ MANTECATO CON POLENTINE DI CECI
Chickpea polenta with creamy cod mousse

STARTERS

CAPELANTE CON INSLATA DI FAVE E GUANCIALE CROCCANTE
Seared scallops with broadbean salad and pork cheek chips

VELLUTATA DI TOPINAMBUR CON CAVIALE DI TARTUFO
Velouté of Jerusalem artichoke with truffle caviar

MIDDLE COURSE

RAVIOLO APERTO CON RAGU GAMBERI E CICORIA ROMANA
Open ravioli with a ragu of prawns and bitter chicory

MAIN

FILETTO DI BRANZINO SELVATICO IN CARTOCCIO CON
PORCINI, VONGOLE E AGRETTI
Wild sea bass with porcini mushrooms, clams and monk's beard

AVANT DESSERT

GRANITA ALLO CHAMPAGNE
Champagne granita

DESSERT TO SHARE

Chocolate and raspberry mousse

£70.00 / Per person

Prices include VAT. A discretionary 12.5% service charge will be added to the final bill.
