

VALENTINE'S DAY MENU

APERITIVE

FINE DE CLAIRE OSTRICHE

Fine de Claire oysters complemented by a cocktail

AMUSE BOUCHE

STARTERS TO SHARE

INSALATA DI BURRATA CON TARTUFO NERO

Burrata salad with black truffle

CARPACCIO DI GAMBERI ROSSI SICILIANI

Sicilian red prawn carpaccio with poached rhubarb and popped wild rice

BATTUTA DI CAPPESANTE

Hand-dived scallop ceviche with blood orange and a chickpea tuille

MIDDLE COURSE

STROZZAPRETI, CARCIOFI SARDI E BOTTARGA DI MUGGINE

Strozzapreti pasta with Sardinian artichoke and red mullet bottarga

MAIN

FILETTO DI ROMBO, TAPINAMBUR E BIETOLE

Fillet of Cornish turbot with Jerusalem artichoke and chard

PRE DESSERT

SORBETTO DI CHAMPAGNE

Champagne sorbet

DESSERT

MOUSSE DI CIOCCOLATO FONDENTE

Dark chocolate and passion fruit mousse

£150.00 per couple

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