



Valentine's Menu £ 120

FIRST COURSE

CLASSIC SEAFOOD PLATTER (S)

8 Kelly oysters, Stone bass ceviche, Tuna tartare 4 King prawns and Crab legs



SECOND COURSE

LOBSTER TAGLIOLINI (G)(S)(A)



THIRD COURSE

(Choose your main)

FILET MIGNON ROSSINI (D)(A)

Foie gras, Madeira jus, Black truffle

PAN SEARED TUNA RARE (S)(D)

Sesame crusted grade tuna, Served rare over puy lentils



FOURTH COURSE

MOLTEN DARK CHOCOLATE CAKE (D)(G)

72% Chocolate, Olive oil ice cream

(A) Contains Alcohol (N) Contains Nuts (S) Contains Seafood or Shellfish (D) Contains Dairy (G) Contains Gluten