

CELEBRATING
Love

Valentine's Menu
£ 220

Glass of Laurent-Perrier La Cuvée Brut NV

FIRST COURSE

CLASSIC SEAFOOD PLATTER (S)

30G KALUGA HYBRID RESERVE CAVIAR
8 CARLINGFORD OYSTERS, STONE BASS CEVICHE,
TUNA TARTARE, 4 KING PRAWNS



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

We add a discretionary service charge of 15% to your bill. EVERY PENNY of which is shared.
If for any reason you felt the care you received fell short please tell us so we may remove the charge.