

Valentine's Day Menu



STARTER

Hand dived scallop carpaccio,
caviar, lime oil

Burnt burrata & beetroot, black truffle honey,
pistachio, sage oil, sourdough crostini

Beef tartare, quail egg, truffle croutons, honey mayo

MAIN

Lobster & ricotta torteloni,
champagne & lobster bisque

Beef fillet, cauliflower puree, fondant potato,
roasted heritage carrots

Salt baked celeriac, smoked mushroom,
beetroot gel, crispy nori

DESSERT

Dark chocolate & rose mousse,
champagne & strawberry gel

Saffron poached pear, vanilla &
coconut cream, toasted hazelnut

£75 PER PERSON

GLASS OF BUBBLES ON ARRIVAL

Specially designed by Chef Nicolae Profir