

TWIST CONNUBIO

Saint Valentine's day menu

Padron peppers, fleur de sel, Cantabrian Anchovies

Shrimp croquettes, yuzu mayo

Gougeres with Mortadella and aged Parmesan

I would like to be a truffle Risotto (with Enoki mushrooms)

Native Lobster, coconut, Turnip top oil, Green chili

Iberico cheek slow cooked in red wine and Maroccan spyces

Valentine Dessert
Chocolate tarte with Sichuan pepper ice-cream

Menu £ 68 p.p.

Suggested Pairing wines (4 glasses) £45 p.p.



Food allergies and intolerances
Before ordering please speak to our staff about your requirements
Please note that a discretionary 12.5% service charge will be added to your bill