

# VALENTINE'S DINNER

£60 per person

Daisy Cocktail £12

*Dry Gin, Raspberry, Lemon, Egg White & Sugar*

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## STARTERS

*Asparagus, Ricotta, Lemon Zest*

*Burrata Bio, Tomato & Basil*

*Prawns & Squid Fritto Misto*

*Yellowfin Tuna Tartare*

*Truffle-Steak Tartare & Quail's Egg Yolk*

## MAIN

*Buffalo Tortellini Ricotta & Black Truffle v*

*Parmigiana Drunch Style & Parmesan Fondue v or vgn*

*Wild Sea Bass Fillet*

*32 Day Dry Aged Scottish Rib Eye "10" oz*

## DESSERT

*Tiramisu & Red Berries*

*Warm Nutella Mini Doughnuts*

*Pannacotta & Passionfruit Purée*

## SIDE

*French Fries £5*

*Truffle Fries £8*

*Grilled Tenderstem Broccoli £7*

*Grilled Asparagus £8*