

# Valentine's Menu

90

# CANAPÉS

Cashew Nut Parfait\*

Sweet red onion

or

**London Cure Smoked Salmon** 

Cream cheese, caviar

or

**Beef Tartare** 

Soy mayonnaise

#### **STARTER**

# Heritage Beetroot\*

Vegan feta, pine nuts, sherry vinaigrette

or

# **Scallop Ceviche**

Avocado, lime, red chilli, coriander

or

# Foie Gras & Chicken Liver Parfait

Clementine, Madeira jelly, brioche

#### MAIN

#### Potato Gnocchi\*

Delica pumpkin, candied walnut, sage cream

or

# Monkfish Wellington

Fondant potato, shellfish béarnaise, broccoli

or

# Venison Loin

Braised hauch pithivier, pearl barley, celeriac, roast hazelnuts, red wine & chocolate jus

or

#### Grilled Tomahawk for Two

+30 per person

Truffle fries, creamed spinach & ginger, bordelaise sauce

#### DESSERT

# White Chocolate Mousse\*

Rhubarb and blood orange sorbet

Please inform your Server if you have any allergies of which we need to be aware.

\* indicates vegan dishes. Prices include VAT. A discretionary 15% Service Charge will be added to your bill. All gratuities are managed independently. Please note we are cashless.