

# Valentine Menu

## 3 COURSE MEAL

£60 per person including mezze, starters, mains and desserts.

### STARTER

#### CRAB BRUSCHETTA

Shredded crab, crab mayonnaise, chervil, cucumber, green apple, dill, lemon, and red pepper.

#### TORTELLINI

Mushroom and black truffle tortellini, sage butter sauce, crispy kale.

#### LAMB KOFTA

Chargrilled lamb kofta, tzatziki, chilli and mint sauce.

### MAINS

#### LINGUINE FRUTTI DI MARE

Lobster bisque and tomato sauce, mussels, scallops, prawns, fresh tomato, and lemon zest.

#### RIB-EYE STEAK

Rib-eye steak, ancho chilli miso, chimichurri, and chunky chips.

#### CHICKEN SUPREME

Lemon & thyme honey-glazed chicken supreme, buttery mashed potatoes and roasted rainbow carrots.

#### ASPARAGUS RISOTTO

Asparagus risotto, asparagus sauce, grilled asparagus, basil, and lemon zest.

### DESSERT

#### CHOCOLATE PISTACHIO TART

Chocolate tart, caramel, pistachio cream, honey tuile, vanilla crumb, and pistachio ice cream.

#### STRAWBERRY CRÉMEUX & GRILLED RHUBARB

Strawberry crèmeux, grilled rhubarb, fresh strawberries, rhubarb mousse, vanilla ganache, and lemon zest.

Some dishes may contain allergens. If you have any food allergies or dietary restrictions, please inform your server.

A red background featuring three cherubs. One is at the top right, another is on the left, and one is at the bottom. They are all winged, have curly hair, and are wearing small, colorful loincloths. The cherub at the top right is pointing towards the text.

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