

VALENTINE'S DINNER

Glass of Pommery Champagne

Amuse Bouche

Starter

Lobster tail, prawn bisque, crab croquette

Intermediate

Imperial Blossom Wagyu inside skirt MB9+, garlic potato puree, black pudding crumble

Choice of Main

Grass fed beef fillet sous vide with caramelized Cipollini onions, toasted brioche, serrano ham, sweetbreads

or

Seared John Dory, cauliflower, lime, champagne veloute'

Dessert

"Amore" - Textures of chocolate, cherry, cocoa, petit rouge grappa, almonds

Coffee or Tea

185pp



Menu items are subject to change based on the availability of seasonal produce.

BOOKINGS ESSENTIAL

Full pre-payment required to confirm booking

[Click here to book via OpenTable](#)