

VALENTINE'S DAY MENU

£120^{PP}



VEUVE CLICQUOT ROSÉ 125ML

CAVIAR BUMP ^{GF}

AVRUGA CAVIAR

JERSEY OYSTERS ^{GF}

MANTEQUILLA DE NANTE, SALSA VERDE

HOUSE CURED SMOKED BEEF LOIN ^{GF}

ROCKET, MANCHEGO, XO VINEGAR REDUCTION, GUINDILLA

SCALLOP CEVICHE

CITRUS, SEA FENNEL, PICKLED GRAPE, CHIVE OIL

GRILLED LOBSTER

CRISPY RICE + GREEN PEPPERCORN JUS

PLUMA IBERICO STEAK ^{GF}

ESCALIVADA, PICKLES, JUS

CREMA CATALANA CHEESECAKE ^V

BURNT BLOOD ORANGE JAM, PISTACHIO CRISP

CHOCOLATE TORTA ^{GF, V}

TURRON ICE CREAM, CHOCOLATE CRISP

^{GF} GLUTEN FREE ^V VEGETARIAN ^{VG} VEGAN

We use seasonal, locally sourced produce whenever possible. Raw seafood/shellfish may carry a risk of foodborne illness. Please inform us of any dietary needs or allergies.

A discretionary 12.5% service charge applies.