

# valentine's day

£149 per person

choice of one per person each course

---

## for the table

**green chickpea hummus**  
*served with pitta or crudités*

---

## table snack

**orkney sea scallop tartare**  
*shiso, kohlrabi, plum sesame*

**tuna tartare**  
*salsa macha, avocado, cucumber  
mint*

**heirloom beet carpaccio**  
*avocado purée, flavours of tartare*

## light & bright

**crispy dover sole tacos**  
*aioli, cabbage, apple slaw*

**crispy artichoke**  
*rose saffron aioli, fennel pollen  
bergamot*

**black truffle pizza**  
*three cheese, farm egg*

## warm & sustaining

**arroz con pollo**  
*crackling skin, lemon zest  
black pepper*

**sautéed south coast john dory**  
*fragrant broth with spinach, basil  
lemon confit*

**mushroom walnut bolognese**  
*carrot paccheri, celery, mint*

## desserts

**salted caramel ice cream sundae**  
*candied peanuts and popcorn  
hotfudge sauce*

**dark chocolate and passion fruit**  
*chocolate custard cake  
bitter caramel, passion fruit sorbet*

**coconut panna cotta**  
*tropical fruit, yuzu*

executive chef benjamin boeynaems  
chef jean-georges vongerichten

please inform us of any allergies and/or dietary requirements.  
all prices are inclusive of vat at the current rate.  
a discretionary service charge of 15% will be added to your bill.