

VALENTINE'S DAY 2018

1 glass of rosé Champagne
NV Ruinart

Our Sommelier's suggestions by the glass

WHITE WINE

2015 - IGT Sicilia - Grillo - Feudo Maccari
£12

2012 - Mâcon Villages - Thevenet et Fils
£14

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RED WINE

2014 - Barbaresco - Cascina Roccalini
£16

2014 - Chambolle-Musigny - Vieilles Vignes - Hudelot-Baillet
£25

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SWEET WINE

2011 - Muscat de Beaumes de Venise - Durban
£10

Tartare of gamberoni from Mazara del Vallo, coral vinaigrette
Tartare de gamberoni de Mazara del Vallo, vinaigrette coraillée

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Orkney hand-dived sea scallop, Jerusalem artichokes and caviar
Noix de Saint-Jacques de plongée d'Orkney,
topinambours et caviar

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Truffled gnocchi, celeriac and wood sorrel
Gnocchi truffés, céleri et oxalis

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Wild seabass, razor clams, samphire and Champagne sauce
Bar sauvage, couteaux et salicorne, sauce au Champagne

or

Roasted fillet of veal, wild broccoli florets,
taggiasca olives and Barolo jus
Filet de veau rôti, fleurs de brocoli sauvage,
olives taggiasca et jus au Barolo

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Sweet 'chérie' black forrest
Forêt Noire « chérie »

£125

A discretionary service charge of 12,5% will be added to your bill.

Please ask your waiter for information on food allergens or
any special dietary requirements.