

VALENTINE'S MENU

155 per person

Amuse bouche

Irish oyster, chives, soy-ginger dressing

Starters

Foie Gras Torchon, cherry, brioche, Maldon sea salt Roasted Heirloom beetroot, burratina, pine nuts, aged balsamic, croûtons Ving crab and salmon ceviche, crushed avocado, chili, lime, coriander

Mains

Beef filet wellington, sweet potato mashed, seasonal greens, red wine jus Roasted trout and scallop, langoustine velouté, white asparagus Mushroom cream cheese home-made Agnolotti, pecorino cheese, poached egg

Desserts

White chocolate lemon mousse, honey ice cream Strawberry cheesecake tart, rhubarb glaze

Petit Love

Hazelnut praline, rose marshmallow Serve with her and his "Wiss" digestive cocktail