



APERÓ

San Valentino 2024

From 6pm – 09.30pm

To share

£50 per person, Including a glass of Charles Heidsieck Champagne NV

Leeks & asparagus souffle' & parmigiano cream (E,G,M)

Burrata, radicchio trevigiano, hazelnuts & dried raspberries (M,N,Sd)

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Tagliatelle & black truffle (E,Ce,G,M)

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Stone bass, artichokes & asparagus (F,G,M,Ce)

OR

Spinach, celeriac & chestnut wellington, watercress & radish (G,N,Sd)

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Valentines raspberry & chocolate bavaois (N,E,G,M,S)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (Sd) Sesame seeds (Se)

A discretionary 12.5% service charge will be added to your bill. All proceeds from service charge go to our team. All prices are inclusive of VAT

If you have any specific dietary requirements or allergy, please let your server know.

While we will do our very best to accommodate you,

Unfortunately, we cannot guarantee that our kitchen or our suppliers are 100% allergen-free