

VALENTINE'S DAY SHARING MENU

THREE COURSES FOR £70 PER PERSON

APPETISER

Smoked salmon crostini with a glass of Champagne for an additional £15 per person

TO START

To share between two people

Rock Oysters

Mix of 12 oysters

From today's selection

Fritto Misto

Lightly coated and crispy fried fish and samphire served with fresh lime and rouille.

We use every part of the fish to avoid unnecessary food waste.

Ask you server for todays Fritto Misto fish selection.

Baked Scallops with Nduja Benedict

Scallops with a spicy Nduja hollandaise sauce.

MAINS

To share between two people

Grilled Seafood Platter

Sautéed scallop cooked with white wine and garlic butter, topped with breadcrumbs and Pernod, fillet of sea bass, sea bream and chilli, ginger and garlic prawns.

Thai Fish Curry

Seabass, prawns and vegetables in a delicate curry sauce.

Served with basmati rice.

Halibut with Chorizo Leeks

Pan fried halibut topped with a citrus crust served with chorizo leeks and finished with an Nduja hollandaise sauce.

TO FINISH

Limoncello Tart

Served with raspberry sorbet.

Sticky Chocolate Brownie

Served hot with vanilla ice cream.

Espresso Panna Cotta

A smooth panna cotta topped with a sweetened espresso syrup.

For dietary requirements, including food allergies and intolerances, please ask a member of our team for details. Vegetarian options available on request. A discretionary service charge of 12.5% will be added to your bill. VAT included at the standard rate. Pre-booking required. Menu only available on Wednesday 14th February.

