



APERIO

# San Valentino 2025

£50 per person (minimum 2 persons)

Including a glass of Charles Heidsieck Champagne NV

From 6pm – 10pm

Crispy polenta, scallops & mango chutney (G,C,Sd)

OR

Crispy polenta, mushrooms & onion jam (G,Sd)

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Burrata, mushrooms & truffle quiche (E,G,M,Ce)

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Tagliatelle truffle (E,G,Ce)

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Red Dorade, escarole, tomato gel & black olives crumble (F,Ce)

OR

Beetroot, spinach & mushrooms Wellington (G,Ce)

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Valentine's strawberry & white chocolate bavarois tart (N,E,G,M,S)

OR

Dark chocolate & salted caramel parfait, passion fruit & banana sorbet (S,Sd)

**Some of our dishes can be made vegan, please let your server know and we will do our best to accommodate**

**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)

**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.**

A discretionary 12.5% service charge will be added to your bill.

All proceeds from the service charge go to our team. Prices are inclusive of VAT