



APERÓ

San Valentino 2026

£55 per person (minimum 2 persons)

Including a glass of Charles Heidsieck Champagne NV

From 5:30pm – 10pm

Pan fried scallops, cauliflower cream, hazelnut crumble & lemon oil (Mo,N)

OR

Beetroot & goat cheese tart (G,E,M)

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Risotto, prosecco, lemon, parmesan & oscietra caviar (Sd,Ce,M,F)

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Stone bass, celeriac, cavolo Nero & fresh truffle sauce (F,Ce,Sd)

OR

Celeriac steak, glazed baby carrots, peanuts & raisin's dressing (Sd,Ce)

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Valentine's rose & pistachio pannacotta, berry sorbet (N,E,G,M,S)

OR

Dark chocolate & salted caramel parfait, blackcurrant 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