



# 28-50

WINE WORKSHOP & KITCHEN



## Valentine's Day Menu

*Includes a glass of Ayala champagne*

**£69.95 per person**

### Amuse-Bouche

*Oyster Rockefeller*

*Bread & butter*

### Starters

#### Scallops

*Pickled kohlrabi, bisque & dill oil*

#### Beef Tartare

*Jerusalem artichoke crisp & béarnaise*

#### Wild mushroom Tortelloni

*Onion & truffle consommé*

*(Vegan option available)*

### Mains

#### Beef Fillet

*Potato purée, baby carrots & red wine jus*

#### Roasted Cod

*Fennel and dill salad, mussels, cockles & saffron cream*

#### Savoy Cabbage (VG)

*Hazelnut and mushroom caviar, enoki tempura & cep velouté*

### Desserts

#### Chocolate Delice

*Blackberry sorbet*

#### Lemon Tart

*Meringue, confit clementine & earl grey ice cream*

#### Hazelnut Eclair

*Praline diplomat & caramelized hazelnut*

(V) Vegetarian. (VG) Vegan.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen allergens is available on request, however we are unable to provide information on other allergens.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.