

Valentine's Day Dinner

Sun dried tomato sourdough focaccia

Olive oil

- 1st course -

Scallop crudo

radish, orange, tomato vinaigrette

- 2nd course -

Braised duck agnolotti

parsnip, preserved lemon

- 3rd course -

Market fish

mushroom emulsion, potato gnocchi, broad beans, burnt onions

served with

Endive & beetroot salad

pomegranate dressing

- Dolce -

Mango mousse

raspberry, white chocolate

luci

Please note menus are subject to change due to season and availability.

Dietary requirements can be accommodated;
this must be advised at the time of booking.