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Valentines Menu

Champagne

Billecart-Salmon Brut, NV

Amuse-Bouche

Caviar bite, crème fraîche, dill
Maldon oyster, fennel mignonette

Starters

Select one

Burrata, Delica pumpkin, radicchio, truffle, blackberries
Foie gras terrine, brioche, quince
Red prawn tartare, avocado, winter tomato

Mains Courses

Select one

Grilled sea bass fillet, Florence fennel, agretti, lemon
Aged fillet of beef, wild mushrooms, black truffle mash
Ricotta and cavolo nero ravioli, roasted Jerusalem artichokes, truffle, aged Parmesan

Dessert

Select one

Chocolate mousse, milk ice cream, hazelnut
Vanilla cheesecake, poached rhubarb, stem ginger
Crème brûlée, Breton biscuit — to share

A discretionary service charge of 15% will be added to your bill.
A £2.50 cover charge per person will be added to your bill.
Consuming raw meats, poultry, shellfish, eggs or unpasteurised cheese may increase your risk of foodborne illness, please let us know if you have any allergies or intolerances.

TheTwentyTwo