

■ VALENTINE'S MENU ■

£45 per person

Bellini

Saffron Poached Duck Egg
with a potage of winter vegetables V

Beetroot & Apple Tartare
avocado mousse, oven dried cherry tomatoes & micro cress GF VG

Sweet Cured Scottish Salmon
potato & red onion salad, avruga caviar & baby cress GF

Oyster Rockefeller
spinach, vermouth & toasted bread crumbs

Pan Roasted Corn Fed Chicken
Savoy cabbage & pancetta, butternut squash, mushroom & tarragon sauce GF

Pumpkin & Sage Tortelloni
butternut squash broth with red pepper, golden raisins & toasted pine nuts VG

Pan Fried Seabream With Lobster Ravioli
Charred asparagus spears, buttered samphire with a caviar cream sauce

28 Day Aged Sirloin Steak
oven dried tomatoes, watercress & fries (£5 supplement)

Sides: Green salad VG GF, Tomato & shallot salad VG GF, Matchstick fries VG
Buttered broccoli & almonds V GF or Minted new potatoes V GF
(£4.15 supplement each)

White Wine & Cinnamon Poached Pear
chocolate sauce, hazelnuts & salt caramel crisp VG GF

Passion Fruit Crème Brulee
short bread biscuits V

Sharing Dessert - Assiette of Chocolate
White chocolate panna cotta, dark chocolate popping candy with a chocolate tuile

Tea & Coffee

*For food allergy and intolerance information, please ask a member of staff before ordering.
An optional 12.5% service charge will be added to your bill.*

Tuttons
COVENT GARDEN