

allegra

VALENTINE'S DINNER
Wednesday 14th February

NV Vouvray Brut, Château Moncontour, Loire, France

Pistachio choux, liver parfait & preserved mandarin
Waldorf tarts, pickled walnut, Colston Bassett

Celeriac velouté, hazelnut & truffle

Scottish cod & lobster, citrus & chilli, smoked carrot, nasturtium

Sirloin of grass-fed beef to share, waldorf salad, beetroot & Colston Bassett
- pomme paillason & pepper sauce

Baked St.Cera, parker house rolls, quince & walnut (+16 supplement)

Milk chocolate, salted caramel & Irish cream

125 per person

If you have any allergies or intolerances and require assistance in choosing a suitable dish, please let us know. An optional 12.5% service charge will be applied to food and beverage.