



# 28-50

WINE WORKSHOP & KITCHEN



## Valentine's Day Menu

*Includes a glass of Ayala champagne*

**£79.95 per person**

### Amuse-Bouche

*Canapé froid & Canapé chaud*

*Bread & butter*

### Starters

#### Scallops

*Parsnip purée, Granny Smith apple & beurre blanc*

#### Baked Goat's Cheese (V)

*Poached pear, hazelnut & blood orange*

#### Baby Artichoke (VG)

*Jerusalem artichoke purée, chicory & truffle dressing*

### Mains

#### Beef Fillet

*Pomme purée, baby carrots & perigueux sauce*

#### Seared Tuna

*Bok choy, Chinese cabbage & Asian broth*

#### Baked Celeriac (VG)

*Enoki tempura, kale, pumpkin seeds, & cep velouté*

### Desserts

#### Chocolate Choux

*Chocolate diplomat, banana & passion fruit sorbet*

#### Valentine's Eton Mess

*Vanilla cream, rhubarb & raspberry meringue*

#### Red Wine Poached Pear (VG)

*Chantilly & toasted almond*

(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.