



# VALENTINES ESPECIAL

4 COURSES

(£99 FOR SHARING)

GLASS OF VEUVE CLICQUOT ROSE

## STARTERS

GUACAMOLE TOREADO <sup>V.VG</sup>  
CRISPY TORTILLA

YELLOWTAIL SASHIMI  
GAZPACHO PONZU

BEEF TATAKI  
FILLET STEAK, ONION, TRUFFLE

SPICY LOBSTER TEMPURA  
ROCOTO MAYO

## TACOS

BEEF CHEEK  
SOFT OR CRUNCHY TORTILLA, PICO DE GALLO, PICKLED ONION

## MAINS

BRAZILIAN RIBEYE  
SALSA VERDE, UCHUCUTA, SHIMEJI MUSHROOMS

HALF GRILLED LOBSTER  
FLAMBE, HERB BUTTER

## SIDES

CAVIAR POTATO  
OSCIETRA CAVIAR, BECHAMEL

TENDERSTEM BROCCOLI <sup>V.VG</sup>  
CHILLI BUTTER, SESAME

SPINACH + SESAME SALAD <sup>V.VG</sup>  
TAHINI, SESAME

## DESSERT

SPNK THE MNKY  
A PINATA MADE OF SUGAR AND ACTIVE CHARCOAL, FILLED WITH A SELECTION  
OF PETIT FOURS INCLUDING, GOLD, SILVER + COCONUT TRUFFLES,  
FRESH BERRIES + DULCE DE LECHE CANDIES.

Please note this is sample menu and subject to change.

Our food may contain allergens. Inform our staff of any allergies you may have. We are not liable for airborne or contact nut allergies.

A 12.5% service charge applies.