

The Capital

Valentine's

Dinner on Tuesday 14th February

Reservation required

Fresh marinated salmon, mustard and dill sauce

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Raviolis of duck foie gras, leeks and black truffle

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Searred hand dived Scottish scallops, wild mushroom and Jerusalem
artichokes

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Medallion of venison

Red wine poached pear, parsnip, glazed carrot and potato terrine

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Le Plateau de fromages (supplement £12.00)

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Coupe Sanguinello with Champagne sorbet

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Valrhona chocolate and vanilla "Kardia" with mango sorbet

£65 per person

Inclusive of VAT, a discretionary service charge of 12.5% will be added to the bill