



# VALENTINE'S MENU

*With Love from Peru*

**170** per guest

Includes half a bottle of Veuve Clicquot Rosé Champagne per guest

## **Guacamole & Caviar Oscietra**

Corn tostadas, crispy plantain & cheese bread

## **Truffle Edamame**

Yellow chilli, chives & lemon zest

## **Baked Oysters**

Creamy spinach, breadcrumbs & panca chilli oil

## **Tuna Akami Croquette**

Smoked potatoes, rocoto chilli cheese sauce, lime caviar



## **Pink Sea Bream Ceviche**

Coconut 'Leche de Tigre', fresh ginger, & sweet potato purée

## **Orkney Scallop**

Nashi pears, truffle ponzu, wasabi caviar

## **Argentinean Prawns**

Winter tomato gazpacho, pink peppercorn, prawn crackers & fresh herbs



## **Scottish Langoustine Rice**

Bomba rice, chilli lime butter, burnt avocado, spicy tomato

## **Chilean Wagyu Fillet**

Padrón peppers, wafu sauce, lime

## **Roast Butternut Squash & Choy Sum**

Sweet & spicy lime dressing



## **Strawberry Kiss**

Cheesecake & vanilla mousse, preserved strawberry  
& crispy almond biscuit

All prices are listed in GBP & are inclusive of VAT.

A discretionary 13% service charge will be added to your bill.

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

V: Vegetarian VG: Vegan GF: Gluten Free



COYA