

LACQUER ROOM



Valentine's

STARTERS

Pan-Seared Scallop
Hokkaido scallop, braised spring onion,
truffle sauce.

Deep-Fried Baby Squid Karaage
Golden and crispy bites.

Oysters (2 Pieces)
Yuzu ponzu, black tapioca.

Aubergine
Grilled aubergine, sweet white miso.

Burrata Salad
Mixed salad with raw salmon

MAINS

Lobster Linguine
With lobster bisque.

Roast Wagyu Beef (Supplement £15)
Yorkshire pudding, duck fat roast potatoes,
roast turnip & carrots.

Pan-Seared Monkfish
Wrapped in prosciutto.

Roast Butternut
Stuffed butternut with peppers, basil,
and breadcrumbs.

Butter Aged Scottish Fillet
Dauphinoise Potato, oriental pea sprout, black
garlic jus

DESSERTS

Triple Chocolate Calypso Mousse
Three layers of rich chocolate mousse,
infused with Calypso liqueur.

Lemon Cheesecake
Buttery biscuit base, rich cream cheese,
and lemon curd.

Banana Fritter
Crispy golden bananas drizzled with honey and
served with ice cream.

£55 PER PERSON

Please select one dish from each course.
Includes a complimentary glass of Rose Sparkling.

Please inform us of any allergies or intolerances prior to ordering. V - Vegetarian, Ve - Vegan, N - Nuts, S - Shellfish
Please note a discretionary 12.5% service charge will be added to your bill, and all prices include VAT.