

ELYSTAN
STREET

14th February 2020

Valentine's Day

Champagne and canapés

Beetroot and apple soup with a horseradish cream and warm smoked eel dressing

Carpaccio of sea bass and prawns with blood orange, new season's olive oil, chilli, fennel pollen and chicory

Salad of endive, Perl Las, pickled pear, candied walnuts, soused red onion and salt baked beetroot

Chopped steak and a small salad of puntarella with Ortiz anchovies

Roasted hand dived Orkney scallops with truffled hazelnut pesto, brown butter and butternut squash

Cashew nut hummus with roasted vegetables, a light curry dressing, nut milk and lime

Salad of pink fir potatoes, duck egg and salt baked celeriac with a black truffle dressing and ewe's curd

Hand cut strozzapreti with a winter ragout of White Park beef and parmesan

Agnolotti of spinach and ricotta with wilted greens and a lemon, black pepper and parmesan emulsion

Fillets of dover sole with truffled cauliflower puree, caramelised root vegetables and roasting juices

Breast of duck with a tarte fine of caramelised endive, burnt orange puree and crushed turnip

Loin of venison with crushed root vegetables, roasted pear, green peppercorns and quince

Salad and sorbet of new season's blood oranges with sloe gin and Capezzana olive oil

Rhubarb ripple soufflé with almond ice cream (for two)

Chocolate, peanut and caramel bar with hazelnut ice cream

Cheese

4 courses £105 pp

A discretionary 12.5% gratuity will be added to the final bill. All prices are inclusive of VAT
Please inform us of any allergies or dietary requirements