



VALENTINE'S DAY  
4 COURSES £45

MEZZE

BABA GANOUSH, WHIPPED FETA, GRILLED PITTA (V)

STARTERS

GRILLED MACKEREL, GREEN OLIVE TAPENADE, CUCUMBER & LEMON TARAMA  
BEETROOT CARPACCIO, HORSERADISH, LENTIL CRISP, POMEGRANATE (V)  
WOOD PIGEON, JERUSALEM ARTICHOKE, DATE, TRUFFLE JUS

MAINS

GRILLED SALMON, MONK'S BEARD, POMEGRANATE & TOMATO DRESSING  
CONFIT PORK BELLY, RAS EL HANOUT, DRIED FRUIT, ISRAELI COUSCOUS  
SOUR CHERRY PEARL BARLEY, CRISPY KALE, YOGHURT, CHILLI BUTTER (V)  
STONE BASS, CHERVIL ROOT, SAMPHIRE, RASAM BROTH

DESSERTS

LABNEH CHEESECAKE, HAZELNUT, POACHED RHUBARB  
LEMONGRASS CRÈME BRÛLÉE, ETNA CLEMENTINES  
GRILLED PINEAPPLE, COCONUT & LIME SORBET

GLASS OF BUBBLES AT THE ROOFTOP\*

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES WE NEED TO BE AWARE OF.  
ALL PRICES ARE INCLUSIVE OF VAT. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO  
YOUR BILL. \*DRINKS AT THE ROOFTOP ARE SUBJECT TO AVAILABILITY. IF THE ROOFTOP IS BOOKED  
EXCLUSIVELY, YOUR POST-DINNER DRINK WILL BE OFFERED IN THE TRAFALGAR DINING ROOMS