

Vanilla Black Valentine's Day Menu 2018

Glass of Laurent Perrier Champagne on arrival

Warm Breads and Dried Yeast Butter

Pre-Starter

Starters

Sweet Potato and Puy Lentil 'Dhal'

Curry Oil and Crispy Lentils

Baked Beetroot and Goat's Labneh

Thyme Crumbs, Grapefruit and Beet Leaves

Lemon Ricotta and Salted Mandarin Gel

Leek Purée and Buckwheat

Mains

Baked High Cross and Roasted Onion Purée

Charred Spring Onions, Sherry Vinegar and Button Onions

Fried Shiitake, Pine Nut Purée and Pickled Enoki

Marsala, Crispy Cous Cous and Pine Salt

Smoked Egg, Black Sesame and Fried Gram Flour

Peppercorn Crisp and Radish

Desserts

Cep Mushroom Fudge, Roasted Cocoa and Honey Ice Cream

Brioche and Custard

Coconut Sorbet, Toasted Rice Mousse and Coffee

Coconut Crumble and Coffee Sponge

Banana Ice Cream, Vanilla Cream and Toffee

Banana Biscuit and Whipped Toffee

£56.50 per person

An optional service charge of 12.5% will be added to your bill which is received by all waiting staff.
To complete a reservation you may be asked for credit card details and all cancellations require 24 hours' notice.
We regret that failure to give the required notice may result in a £20 charge per person.
All tables sitting at 6pm, 6.30pm and 7pm are required to be returned after two hours.
Food allergies and intolerances – please inform us when making your reservation.