

# Valentine's Day Tasting Menu

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A meticulously crafted tasting menu that showcases bold flavours, innovative techniques, and the finest seasonal ingredients.

Raventós i Blanc, 'Blanc de Blancs'

Cava

Cheese stones

Graphite cocoa butter shell with parmesan and Manchego cream

Truffle bomb

Potato pastry filled with 'liquid' egg yolk, truffle and pancetta

Napolitan cracker

Parmesan cream, olive emulsion, anchovy cream, sun-dried tomatoes and tomato powder

The rose

Palette cleanser

Scallop porcini

Sliced scallops, porcini mushroom foam and mushroom tapioca pearls

Tomato snow

Textures of tomato; tomato foam, heritage cherry tomatoes and soufflé bread sticks

Carabinero

Wild red scarlet prawns and kimchi foam

Hidden gem

Robata grilled baby gem lettuce covered with a buttery parsnip puree foam (v) (g)

Marinero rice

Wild white Atlantic prawns, squid, red mullet, seafood stock

Forest fruits cheesecake

Forest fruits, biscuit ice cream, crumble and topped with almond paper

Please inform a member of staff of any allergies and/or intolerances. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens or cross contamination. A discretionary 13.5% service charge will be added to your bill.

Prices include VAT.