



WEST·13

VALENTINE'S MENU

£300 PER PERSON

STARTER

(For the Table)

SIGNATURE BREAD (D, G)

Kelp Butter, Smoked Salt

DRY-AGED DUCK SALAD (M, SUL)

Spiced Rub, Fermented Cherry Dressing, Bitter Lettuce

CURED NORWEGIAN TROUT (SF)

House Cured Trout, Vanilla Apple Puree, Nasturtium

ASPARAGUS GOURMAND (D, G, SF)

Butter-Poached White Asparagus, Caviar, Brioche

MAIN COURSE

(Choice of one)

SKREI COD (D, G, M, SF)

Pea Pods, Little Gem, Smoked Bacon

WESTHOLME WAGYU TENDERLOIN ROSSINI (D, G, C, M)

Marble 5+, Lions Mane Mushroom, Pepper Jus

RICOTTA AND SAGE AGNOLOTTI (V, D, G)

Datterino Tomato Consommé, Sage

DESSERTS

(For the Table)

PERSIMMON TART (D, G, E)

Fuyu Persimmon, Rose Hibiscus Ice Cream

PETIT FOUR (D, G, E)

Chef Signature Choice

(V) Vegetarian, (VG) Vegan, (R) Raw Ready to Eat, (D) Contains Dairy, (G) Contains Gluten, (N) Contains Nuts / Tree Nuts, (E) Contains Egg, (C) Contains Celery, (M) Contains Mustard, (SF) Contains Seafood including Fish, Crustaceans, Molluscs, (SB) Contains Soybean, (SUL) Contains Sulphites, Sulphur Dioxide, (SE) Contains Sesame, (L) Contains Lupin

Do let us know if you have any allergies and dietary requirements. Consumption of raw or undercooked meat, seafood or poultry products such as eggs may increase your risk of food related illness.