

14th February 2023

**'Love Conquers All'  
Valentine's Dinner**

£65 per person

Laurent-Perrier Rosé Champagne

---

**Amuse-bouche**

**Bread & Cultured Butter**

**Westcombe Cheddar & Lyonnaise Onion Croquette**

---

**Starters**

**Beef Tartare**

*dry aged rib-eye, lovage mayonnaise, pickles, onion sourdough cracker*

**Trout**

*chalk stream trout cured with Yorkshire Forced Rhubarb Gin, hazelnuts, fennel*

**Burrata**

*caponata of chard, golden raisins, capers, pinenuts*

**Beetroot & Macadamia 'Ricotta' (Ve & GF)**

*heritage beetroots, pickles, horseradish, macadamia*

---

**Mains**

**Day Boat Fish**

*turbot cooked on plancha, dashi, grilled pointed cabbage, lovage oil*

**Free-Range Hampshire Pork Cheeks**

*Newt Cyder, carrot, roast onion, malt granola, spiced apple purée*

**Celeriac Pithivier**

*Baron Bigod and winter truffle*

**Roasted Curried Cauliflower (Ve & GF)**

*pickled golden raisins, hazelnuts, coconut yoghurt*

---

**Sides**

**Triple Cooked Chips**

*garlic and cider vinegar mayonnaise*

**Tenderstem Broccoli**

*lemon oil and smoked almond pangrattato*

**Winter Tomatoes**

*anchovy and lovage*

---

**Dessert**

**Love Conquers All Dessert**

*(vegan option available)*

*chocolate mousse, with cherry filling, chocolate soil and cherry sorbet*

**White Chocolate Crème Brûlée**

*chambord macerated raspberries, raspberry coulis, biscotti biscuit*

**Apple Tart Tatin**

*caramelised Braeburn apples, vanilla bean, cinnamon, vanilla ice cream, caramel tuile*

**National Gallery Members enjoy a 10% discount on your food per member**

Guests with allergies and intolerances should inform a member of the team before placing an order for food or drinks. We can't guarantee any of our products are suitable for those with allergies due to high risk of cross contamination. A 12.5% discretionary service charge is added to your bill. All prices include current rate of VAT.