

Valentine's Day

Amami

A delicate blend of Champagne, elderflower liqueur, and a whisper of rose water light, floral, and effortlessly romantic



Trio of West Mersea Oysters

Huîtres Crues, Persian Sadaf & Oven Baked Florentine

Steak Tartare

Hand-chopped ribeye tartare, delicately seasoned with capers, chives, shallots and finished with a silky quail egg, served with toasted garlic crostini

Roast Duck Ravioli

Handcrafted pasta parcel filled with tender duck, in a walnut and pomegranate sauce and finished with rejuvenated walnuts for a perfect balance of texture and flavour

Beetroot & Burrata Carpaccio

Thinly sliced roasted beetroot, creamy burrata, crushed pistachios, and a drizzle of honey



Gioppino

A rich and aromatic seafood medley of mussels, clams, prawns, and squid, gently simmered in a spicy tomato broth. Served with toasted garlic crostini, perfect for one or for two to share

Ribeye Steak

35-day aged Irish grass-fed ribeye, expertly grilled for deep flavor and tenderness served with a velvety mushroom sauce, charred spring onions, and creamy mashed potatoe

Fesenjan Ba Ordak

Slow-cooked duck in a velvety pomegranate and walnut sauce, perfectly balancing sweet and savory flavors in this timeless Persian dish. Served with fragrant saffron-steamed rice

Forest Mushroom Risotto

Aromatic risotto infused with wild mushrooms and a hint of truffle, offering a luxurious and comforting bite



Dessert Platter for Two

A decadent trio of indulgent treats—dark chocolate fondant, raspberry mousse, and vanilla crème brûlée, crafted for sharing the sweetest moments
3 course meal £59.00 with arrival cocktail £68.00pp

