



# VALENTINE'S

*60 per couple*

*including a Premium Bottle of Red or Rosé curated by Tasting House team  
Plant based & allergy friendly options available*

## STARTERS

*Pickled fennel, Labneh on charcoal Sourdough Cracker (available Vn)*

*Salmon on Brioche with Harissa and Lemon yogurt*

*Carrot Gnocchi with Chorizo, Kale & Zucchini pesto (available Vn)*

## MAIN *(chose one)*

*Pulled Pork bouquet with roasted beets on a bead cauliflower cream*

*or*

*Jewelled cauliflower shawarma (Vn, GF)*

## DESSERT

*Coconut Red Forest (Vn)*

*If you have a food allergy, intolerance or sensitivity, please let us know before you order so we suggest the best dishes for you.  
Our dishes are prepared in areas where allergenic ingredients are present.  
We cannot guarantee our dishes are 100% free of these ingredients.*