

POLLINI



**Happy Valentine's Day**

*£75pp*

**champagne**

*glass of champagne or champagne-based cocktail*

**mortadella e tartufo**

*tapioca crisp, scamorza, mortadella I.G.P and Umbrian black winter truffle*



**vitello tonnato**

*thinly sliced rosé veal, leafy celery, cornichons and Sicilian capers*

**aubergine caviar**

*tomato yuzu kosho, seeded cracker and radish (pb)*

**crudo di spigola**

*wild sea bass carpaccio, bottarga di muggine and finger lime*

**wagyu bresaola pizzetta**

*woodland mushrooms and fior di latte*



**lobster linguine**

*native blue lobster, chilli and garlic*

*or*

**ribeye al pepe verde**

*aged Hereford ribeye beef and fresh green peppercorns, served with market salad*



**blood orange sorbet**

*rose and lychee (v)*

**fondente al cioccolato con lamponi**

*Guanaja by Valrhona 70% and raspberries (v)*



*Please advise us of any allergies, (v) denotes vegetarian, (pb) denotes plant-based.*

*An optional service charge of 14.5% will be added to the bill.*