

CLAUDE BOSI BIBENDUM

VALENTINE'S

Claude and his team have created a five-course
tasting menu for this very special evening.

We look forward to welcoming you to Michelin House.



MENU

Warm new season yellow beetroot terrine, feta cheese, passion fruit

Cornish cock crab, rhubarb and cardamom

Corsican bass, "à la Grenobloise"

Galician beef fillet, red cabbage Sturia Oscietra caviar and oysters

Pomme d'Amour

Five course tasting menu

£110

WITH MATCHED WINE FLIGHT

Our Sommelier's recommended glass of wine to accompany each course

£195

