

Michael Nadra  
BRASSERIE

Valentine's Day  
Wednesday 14th February

3 COURSE DINNER MENU

♡ STARTERS

Ceviche of Bluefin Tuna,  
Scallop & Salmon or  
Avocado, Sweet Potato  
Pickled Cucumber & Smoked Crisp Quinoa

Beef Carpaccio  
Freedown Hills Olive Fed Wagyu or  
Wild Rocket & Parmesan Salad  
Aged Balsamic Vinegar & Olive Oil

Potato Shallot & Truffle Rösti  
Heritage Carrots Sauerkraut, Apple,  
Garden Radish & Baby Watercress (Vegan)

♡ MAINS

Grilled Miso Black Cod  
Prawn & Chive Dumplings,  
Asian Greens  
Shimeji Mushrooms  
& Japanese Consommé

Beef Wellington  
Truffled Mash Potatoes  
Mixed Greens & Truffle Jus

Freekeh, Shimeji Mushrooms & Leeks  
Baked in Brik Pastry  
Red Cabbage & Pickle Salad Mint, Parsley  
Harissa & Tahini Dressing (Vegan)

♡ DESSERTS

Passion Fruit Tart  
Raspberry Sorbet

Chocolate Fondant  
Salted Caramel Ice Cream

Halva  
Espresso Sauce, Pistachios,  
Summac & Pistachio Ice Cream  
(Vegan)

♡♡  
£85 Per Person

( This menu will be the only menu available during our dinner service starting at 5pm)

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

12.5% discretionary service charge will be added to your bill.