

VALENTINE'S

at 31

*two-course meal for two
with a Valentine's cocktail pairing*

to start

aphrodisiac amuse-bouche

wasabi fillet blini

sherry-pickled oyster mushroom **vg**

main

pair with a valentine's cocktail

pan-fried mullet

*with sun-dried tomato crushed potatoes
+ roasted red pepper and chorizo veloute*

minted cauliflower fregola **vg**

*with toasted hazelnuts
+ a herb-infused yoghurt dressing*

to finish

served with a dessert wine

cherry and chocolate nememis cake

with a fresh berry and mint salad

pecan chocolate chip cookie **vg**

*with dark chocolate cremeux
+ raspberry and black pepper granita*

£50

per couple

COCKTAILS

pair your main with one of our Valentine's cocktails

affinity + beyond

rum, strawberry, lime, basil

We macerated fresh strawberries in William George rum in preparation for tonight. Once the strawberries have imparted all their flavour and pink hue, we stir the spirit down with almond and lime syrups. Finished with a drop of citrus basil oil

cherry baby

espresso, brandy, cherry, raspberry

A rich and luxurious treat, which isn't overly sweet. Brandy and raspberry liqueur provide the booze, cherry syrup and chocolate cocktail bitters work the magic, and our friends at Studio Chocolate have provided the finishing touch...

a little faith

tequila, blood orange, grapefruit

Leads with soft fruit flavours of blood orange and grapefruit, with golden tequila and cinnamon syrup to complement. Shaken hard, giving this drink a velvet smooth citrus foam on top. A delicate red rose bud sits atop.