



VALENTINE'S DAY MENU

STARTER

GOCHUJANG TEMPEH
Kimchi & wild rice

CURED SALMON PASTRAMI
Fresh herbs, mustard & shallot sauce, toasted brioche

BLACK PUDDING SCOTCH EGG
Picked shallot & wasabi emulsion

CAULIFLOWER CHEESE SOUP
Crispy egg & truffle soldiers

REFRESHER

PASSION FRUIT AND CHILLI SORBET

MAIN

FILLET OF BEEF WELLINGTON FOR TWO
Served with caramelised onion & potato galette, buttered tender stem broccoli & chantonay carrots, peppercorn sauce or Béarnaise (supplement £10.00 for two)

SKATE WING
Brown shrimp & caper Bur noisette, Nori New Potato & French beans

ESSEX LAMB
Best End and braised shoulder Sheppard pie, young vegetables

ROAST CHICKEN CROWN
Confit Garlic Mash, leek mosaic & chicken Jus

TWICE BAKED CHEESE SOUFFLES & SUMMERSSET MUSHROOM TARTLET
Bell pepper puree & rocket dressing

DESSERT

VALRHONA CHOCOLATE FONDUE
Roasted coconut marshmallows and strawberries

APPLE DOUGHNUTS
Calvados Caramel & Ice Cream

PISTACHIO ENTREMET
Raspberry macaroon, salted caramel

£39 PER PERSON

£87.95 FOR TWO, INCLUDING A GLASS OF PROSECCO

£119.95 FOR TWO, INCLUDING A BOTTLE OF HOUSE CHAMPAGNE

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THIRTY FIVE
ROOFTOP RESTAURANT & BAR

Before you order your food & drinks please speak to our staff if you would like to know about ingredients; we cannot guarantee any food and beverage items sold are free from traces of allergens.

