

VALENTINE'S MENU



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STARTERS TO SHARE

Oysters Fine de Mer
Mignonette & lemon

Scallops & Yuzu
Lemongrass, celery & radish

Focaccina
24-month aged Parma ham, whipped feta,
honey & pistachio

Aubergine Parmigiana
Parmesan fondue, tomato
& shaved 24-month aged Parmigiano Reggiano

MAINS TO CHOOSE

Risotto
Black truffle & wild mushrooms

Red Sea Bream
Romanesco broccoli & sun-dried tomatoes,
potato allumettes

Pistachio Crumbed Lamb Cutlets
Saffron mash

DESSERT TO SHARE

A Surprise Sweet Treat for Two



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A discretionary 12.5% service charge will be added to your bill.
If you suffer from any allergy or food intolerance and wish to find out more
about the ingredients we use, please inform your server.