

The National Café

St Valentine's Dinner

£27.50

Amuse Bouche

Glass of Prosecco

A classic or Kilpatrick West Mersea oyster each

Starters

Little plates of love (to share)

Roast diver scallops with cauliflower and capers; brioche crumbed squid with garlic, lime aioli and baby coriander; ham hock and mustard terrine with spicy piccalilli; wild mushroom arancini, tomato and shallot relish, mixed leaves with chardonnay vinaigrette

Chargrilled artichoke and celeriac salad, herb crouton, soft poached duck egg

Tiger prawn cocktail, mussel popcorn and spiced bloody Mary sauce

Mains

Valentine land and sea sharer (to share £12.00 sup per person and pre-order only)

Chargrilled longhorn Ribeye, foie gras butter, aged port and pink peppercorn jus; poached Scottish lobster tail, mussel bisque and sauce gribiche; thyme roasted shallots, confit tomato, buttered greens and truffled macaroni cheese

Twice baked Cornish Yarg soufflé, crisp potato rosti, red pepper and chilli jam

Sea bass fillet roasted in garlic and thyme, spinach gnocchi, saffron, tomato and crab bisque

Bickleigh White Park sirloin steak, pomme puree, greens, three pepper sauce

Desserts

Valentine dessert selection (to share)

Dark chocolate tart, candied blood orange and crème fraîche; redcurrant and champagne jelly with lemon sorbet; sticky toffee pudding, butterscotch sauce and hazelnut ice cream

Or

A selection of cheeses served with toast, oatcakes and chutney

A 12.5% discretionary service charge will be added to your bill. All prices are inclusive of VAT at 20.0%
By dining at the National Café you are helping to support the National Gallery