VALENTINE'S DAY MENU
THE BRUSH

MON CHERI COCKTAIL

Havana 7 Rum, Blackcurrant, Vanilla Sherry,
Telmont Reserve Rose' Champagne

TO BEGIN

Warm Potato Sourdough Bread
Smoked Sea Salt Butter

AMUSE BOUCHE

Hand Picked Crab Tartlet
Avocado, Lime

TO START

Orange Cured Salmon
Granny Smith Apple Vinaigrette, Fish Eggs

MAIN COURSE

Pan Roast Beef Fillet
Polenta, Port Jus

DESSERT TO SHARE

Baked Alaska

Please advise your server if you have any allergies or dietary requirements, traces of allergens used in our kitchen may be present. A discretional 12.5% service charge will be added to your bill. VAT quoted at the current rate.