

VALENTINE'S DAY

Saturday 14th February | 6pm till late
Five-Course tasting menu
£120 per person

CHAMPAGNE SPECIALS

NV Billecart-Salmon Rosé £179

NV Ruinart Rosé £215

2012 Billecart-Salmon Cuvée Elisabeth Rosé £395

2009 Dom Pérignon Rosé £800

NV Ruinart Blanc de Blancs £179

NV Krug Grand Cuvée £295

2015 Dom Pérignon £380

2013 Salon Cuvée "S" Le Mesnil Blanc de Blancs £1950



APPETIZER

TRUFFLE EDAMAME GF, V

HOKKAIDO SCALLOPS CEVICHE SF
leche di tigre

SALAD

CLAP GF, V
dried miso, truffle, CLAP dressing

SUSHI, SASHIMI & ROLL SELECTION

SASHIMI
akami, yellowtail, salmon, seabream

NIGIRI
shiso sea bass, tozasu hamachi

ROLL
SHRIMP TEMPURA ROLL spicy mayo, sesame seeds

CLAP SIGNATURES

BLACK COD MISO GF, A
sweet citrus miso sauce

WAGYU STRIPLOIN
chef's signature sauce

SIDE

BROCCOLINI A, VG

DESSERT

VALENTINE'S SPECIAL

A - alcohol | GF - gluten free | N - nuts | VG - vegan | V - vegetarian | SF - shellfish

Not all ingredients are listed. Please inform our team of any allergy or dietary requirements.

Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your final bill.