

£65 add wine pairing for an extra £40

Oliveira Kitchen's Valentine's Menu

Appetizer

Heilala Vanilla Jerusalem Artichoke Velouté

Paired with Le Pianure Prosecco by Stocco

Alcohol-Free Pairing: Ôpia Sparkling by Domain Pierre Chavin, Béziers, France

Starter

Milano Acquerello

5-year aged carnaroli riso, Andalusian saffron and 30-month aged parmesan from Modena (D.O.P.)

Paired with Silent Pool, a natural and biodynamic from East Sussex, England

Alcohol-Free Pairing: Lyre's Italian Spritz

Entrée

Polonaise Opus 40

Inspired in Chopin's romantic Polonaise opus 40. East European dumpling filled with black truffle infused Jerusalem artichoke mousse and creamy plant-based 'ricotta' served in a carpaccio of candy and golden beetroot

Paired with Davenport Horsmonden Dry, Kent, England

Alcohol-Free Pairing: Chardonnay by Domain Pierre Chavin, Béziers, France

Main

Bisteca di Sedano

Cultivated in the Valle d'Aosta, roasted and served with figs marinated in homemade pomegranate liquor. Served with wild mousseron and our kitchen's 17-root gravy Rare mushroom foraged from British woodlands, sautéed with Scottish whiskey smoked black garlic salt

Paired with When We Dance, a biodynamic Chianti by Il Palagio, Tuscany, Italy

Alcohol-Free Pairing: Cabernet by Domain Pierre Chavin, Béziers, France

Dessert

Cherry and Chocolate

Chocolate mousse with comfit Morello cherry dressed in a coulis of English marigold flowers and alcohol-free gin

Paired with Pentire Adrift 'on the rocks'

Selection of Handmade British Cheeses

All multi-award winning cheeses by
Sue Proudfoot of Whalesborough Cheese

Miss Muffet

Sweet washed curd cheese with a supple texture and nutty flavour.
Unique pink/grey natural mould rind, peculiar to the artisan's maturing room.

Cornish Smuggler

An attractive farmhouse cheese, with wonderful red marbling. Deep creamy flavour throughout.

Keltic Gold

A Pungent washed rind cheese, creamy smooth texture and round full sweet flavour reminiscent of French Alpine cheeses. Local organic cider is used.
Distinctive edible orange rind.

Paired with Piedra Luenga, a sherry fino by Bodegas Robles, Jerez, Spain

Alcohol-Free Pairing: Acorn Aromatic

Dear Customer

Oliveira Kitchen will be open from 5pm to 11pm on the 14th of February exclusively for the Valentine's Day. We are usually shut on Mondays. On this occasion the Valentine's Dinner Menu will be available only, there'll be no alla carte and guests will be welcome by reservations only.

If you want to have the Valentine's menu on Saturday 12th of February instead, that will also be possible via reservation and pre-payment only.

In order to make a reservation please go to the top of home page and click on Make a Reservation and follow the procedure. A pre-payment for the food is required in order to book. You can choose the Valentine's Menu or the Valentine's Menu with Wine Pairing. Drinks can be ordered on the day.

Please be mindful that we will be open on this occasion exclusive for this dinner, so no cancellations accepted and no refunds will be made. Only book if you are certain you will attend.

Thank you.

Oliveira Team