

Oliveira Kitchen

Valentine's Menu

a 6-course journey through London's most romantic walks £65
optional wine-pairing available £40

St Dunstan-in-the-East

LONDON'S URBAN HONEY, SMOKED CASSAVA AND TRUFFLE CROQUETTE NESTED ON SEDANO MOUSSE
Paired with Maria Salat Brut Nature, Catalonia, Spain

Isabella Plantation

VIOLET DE RENNES AND WILD GARLIC FILLED CAPPELLETTI
Paired with Emiliana Adobe Reserva, Casablanca, Chile

Kew Gardens

GRAVIOLA AND BEURRE D'ANJOU IN AN ACQUERELLO RISOTTO COVERED WITH PECORINO OF TUSCANY
Paired with Meinklang Rosé, Bungerland, Austria

Ode to a Nightingale

(Hampstead walk, John Keats favourite)

BLUE MOON RADISH AND CROWN PRINCE SQUASH SMOKED WITH DOUGLAS FIR NEEDLES ON A CASSEROLE OF FIELD PEAS
Paired with Davenport Horsmonden Dry, Kent, England

Cox's Walk

CHICKEN-OF-THE WOODS FORAGED FROM THETFORD FOREST, COOKED IN BUTTER FRICASSÉ. SERVED WITH RED MOON FROM CORNWALL, CASSAVA FONDANT AND OLIVEIRA'S 17-ROOT DEMI-GLACE
Paired with When We Dance, Chianti, Italy

The Princess

SILKY CHOCOLATE PORCELAIN, PINK PEPPERCORN AND CHERRY COULIS WITH JUNIPER AND BERGAMOT ICE CREAM
Paired with Heaven on Hearth, Western Cape, South Africa

THE WHOLE MENU CAN BE MADE VEGAN. THE ONLY CHANGE IS THE DAIRY AND HONEY
LET US KNOW IN THE COMMENTS SECTION WHEN YOU BOOK IF YOU WANT THE PLANT-BASED ALTERNATIVE. ALCOHOL-FREE WINE PAIRING
AVAILABLE IF ORDERED IN ADVANCE, PLEASE LET US KNOW