

O L D
E L E P H A N T
H O U S E

VALENTINE'S DAY DINNER

ENTRÉE

Bread, butter, grissini (V)

Oysters served fresh with a tangy green apple and basil vinaigrette,
2 each

Artisan burratina, aubergine & heirloom tomato mosaic (V)

or

Vegan option:

Bread, butter, crostini (G, VG)

Vegan oyster shell avocado pearl, pickled seaweed, chilli crisp,
sesame seeds (G, VG)

Beetroot and herb tartare braised onions, Greek coconut yoghurt,
green herb oil (G, VG)

MAIN COURSE

Angus beef short rib, pommes fondant, sweet corn, hazelnut crumble

or

Vegan option:

Roasted legume terrine, charred leek, carrot purée, vegan demi-glace,
vegan feta (G, VG)

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DESSERT

Gâteau velours rouge with cream cheese Chantilly,
and crème anglaise (G, VG)

(V) Vegetarian – (VG) Vegan – (D) Made without dairy – (G) Made without gluten – (E) Made without egg

Our meals are prepared in a kitchen that also handles Gluten, Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites and Lupin and may contain traces of allergen residues.

We are pleased to offer a dedicated menu to accommodate vegan and made-without-gluten dietary requirements. Please note that this must be pre-booked in advance and no additional modifications can be made to the menu. Please note that this menu excludes beverages. Beverages are additional and can be purchased on the day. For a full list of our beverages, please see the drinks menu.

Normal T&Cs apply – please check the website.