

St Valentine's Menu

Tuesday 14th February

From 5.00pm

Three courses £35.00 per person

Starters

Pear & Gorgonzola risotto

creamy blue cheese risotto, pear purée, pea crisp

Smoked salmon & crab cannelloni

rolled smoked salmon filled with crab and mascarpone

Antipasto board for two

a selection of Italian cured meats, olives, buffalo mozzarella, verdure mista, roasted garlic, pesto and warm flatbreads

Ribolita v

Tuscan bean soup, homemade focaccia

Pate

chicken liver pate, chutney, toasted sourdough

Crab cake v

crab cake, with white crab meat, caper and mustard mayonnaise, served with fried zucchini ribbons

Mains

Fillet Rosso

8oz fillet steak, topped with our own paté, seasonal vegetables, potatoes gratinare, Madeira sauce

Vegetable rotolo

rolled fresh pasta, roasted squash, spinach, pine nuts & ricotta, marinara sauce, crispy rocket

Braised beef cheek

truffle polenta, cavalo nero, salsa verdi, valpolicella & pancetta jus

Duck pappardelle

seared duck breast, pear, port jus, wilted spinach, fresh egg pasta, walnut panagratta

Chicken saltimbocca

chicken escalope filled with sage & prosciutto, wilted spinach, fondant potato, garlic butter

Pan fried halibut

mascarpone leeks, roasted Jerusalem artichoke, Porcini mushrooms, clam & caper butter sauce

Lobster bucatini

poached lobster, pasta, chilli, tomato bisque

Beetroot risotto

beetroot, carnaroli rice, crumbled goats cheese, pesto trapanese

Dessert

An assiette of homemade desserts featuring:

Passion fruit tart, strawberries and 35 year old balsamic, short-bread, chocolate brownie, amaretto parfait

Why not pre-order a bottle of Prosecco for your table for £22.50?

Just ask when making your booking

Please note: a deposit of £10.00 per person is required for all reservations

A Service Charge of 8% will be added to your bill

Every penny of the service charge and tips are shared amongst our staff on top of the fair pay they get from us.