

Valentine's Menu

Welcoming Prosecco cocktail on arrival

Antipasti

Zuppa di carciofi Gerusalemme & tartufo (v,vg)
Jerusalem artichoke & truffle soup, croutons

Gamberoni in camicia
Tiger prawns wrapped in pancetta, aromatic
breadcrumbs & citronette dressing

Tortelloni ai funghi (v)
Giant wild mushroom tortelloni egg pasta,
creamy Parmesan & truffle

Anatra & polenta
Warm shredded duck, polenta cake, plum purée

Secondi

Bistecca di manzo
28-day matured rib-eye steak, king oyster mushroom,
dauphinoise potatoes & green peppercorn sauce

Ravioli Granchio
Crab filled ravioli, white wine, garlic, cherry tomato,
garlic & best Scottish mussels

Spezzatino di cervo
Slow cooked venison stew, baby shallots, carrots,
chive mashed potato & tenderstem broccoli

Rana pescatrice, velouté di aragosta
Monkfish fillet, lobster & brandy velouté,
green beans & potato cake

Barbabietola e formaggio di capra (n)(v)
Marinated roasted beetroot, warm goats cheese &
roasted hazelnuts, honey mustard dressing

Dolci

Passione al cioccolato
Mirror glaze chocolate mousse cake, strawberry coulis

Panna cotta
Passion fruit panna cotta, passion fruit jelly

Coppa mangi & bevi (to Share)
A selection of tropical fruits, homemade meringue &
mango sorbet

Tiramisu Ferrero Rocher (n)
Frangelico hazelnut liqueur & coffee soaked
Savoirdi biscuits, Ferrero Rocher chocolate & mascarpone

£59.95 per person

