



VALENTINE'S MENU



Stuzzichini – Selection of homemade Italian canapés



Frittura of calamari, tiger prawns, Cornish cod goujons and scallops served with homemade tartar sauce
(a dish for 2 people to share)

Fresh jumbo asparagus served with butter and parmesan V

Roulade of Scottish smoked salmon, Atlantic prawns and white Cornish crab

Lentils and spelt soup served with a parmesan crust V

Prosciutto San Daniele con Burrata – best Italian ham married to the most beautiful Italian mozzarella!



Roasted Welsh leg of lamb with shallots, Barolo wine and balsamic

Tris of

Spinach and ricotta handmade ravioli; radicchio, gorgonzola and walnut risotto
and porcini mushroom handmade ravioli V

Pan fried fillet of seabass and scallops, white wine, butter and lemon

Pork fillet wrapped in pancetta cooked in a wine, sage and rosemary sauce

Breast of free range chicken topped with fresh asparagus served with white wine, field mushrooms and cream

Medley of fresh vegetables and roasted potatoes or mixed salad



A trio of vanilla panna cotta, dark chocolate mousse and caramelised oranges
(a dish for 2 people to share)

Classic Italian espresso and mascarpone tiramisú served with zabaglione sauce

Fresh strawberries marinated in lemon, sugar and fresh mint served with lemon sorbet

Homemade meringue, fresh fruit of the season, vanilla ice-cream and Chantilly cream

Crêpes Suzette al Grand Marnier

£34 per person

An additional 10% discretionary service charge will be added to the final bill