



S. VALENTINE MENU

~ Aperitive ~

Variety of Italian mini bruschetta with a glass of Prosecco

~ Starter ~

Burrata d' Amore

Creamy Burrata cheese with saffron poached pears and Port wine reduction

Tartar di Manzo

Classic beef tartar with soft poached egg on Parmesan tuile.

Ventaglio di Sardine

Sardines fan gratin with tomato concasse, cappers, olives and oregano

~ Main Course ~

Gnocchi al Tartufo

Potatoes gnocchi filled with mushrooms, in a saffron, parmesan and truffle sauce served with a mosaic of vegetable.

Agnello Cupido

Lamb shank served with potatoes gratin, rainbow swiss chard and cooking jus.

Filetto di Branzino allo Champagne

Seabass fillet with asparagus, sweet potatoes puree and Prosecco cappuccino sauce.

Dolce Anatra al Grand Marnier

Honey glazed and spiced breast of duck, leg croquette and endive tart, roasted carrots and Grand Marnier sauce

~ Dessert ~

Chocolate brownie with crushed hazelnut, caramel popcorn and Chantilly cream

Apple Tart Tatin with vanilla ice cream

Homemade Tiramisu

The menu is offered at £45 - This does not include 12.5% service charge