



Valentine Dinner



A GLASS OF BUBBLY  ON ARRIVAL

PRIMI

Crocchetta di pesche

Fresh fish cakes with white crab, white fish, fish pie, boiled potatoes and spring onions

Anatra croccante

Crispy duck leg in honey orange sauce, cabbage and pear

Insalata Mediterranea(v)

Cherry tomatoes, feta cheese, cucumber, olive oil, basil and homemade croutons

Portobello alla griglia con caprino

Grilled Portobello mushroom topped with crumbled goat's cheese, pine nuts and aged balsamic vinegar

Tartare di salmone

Fresh salmon, capers, shallots, lemon juice, chives and crostini bread

SECONDI

Merluzzo al salmoriglio

Fresh grilled cod fish, roasted vegetables and salmoriglio sauce

Costola di manzo

8oz rib-eye steak on the bone, served with new potatoes, grilled peppers and port wine sauce

Carre' d'Agnello

Rump of lamb served with roasted root vegetables and red wine sauce

Risotto vegetariana (v)

Aged Arborio rice cooked with courgettes, mascarpone, parmesan and pine nuts

Linguine al aragosta

Linguine pasta with fresh lobster, crab and spinach, finished with chilli-garlic and tomato sauce

We try our very best to cater for people with allergies and food intolerances. Please inform us in advance of any food requirements and we will do the best to accommodate you.

DOLCE

Tiramisu

Coffee-flavoured, mascarpone, egg, and ladyfingers biscuits

Banoffe pie

Traditional English dessert with bananas, cream, toffee and biscuits

Profiteroles

Pastry balls filled with whipped cream, served with chocolate sauce on top

Semifredo

Semifredo is a class of semi-frozen dessert, sugar, eggs, cream, gives the taste of a frozen mousse

Served with a scoop of vanilla ice-cream

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3 COURSE MEAL AND A GLASS OF PROSECCO £36.95