



❖ VALENTINE'S MENU ❖

£49

ON ARRIVAL

Glass of Prosecco *Via Vai, Italy* 125ml

♡ STARTERS ♡

Smoked Salmon – Beetroot, tomato & pickled cucumber salsa, burnt lime & crème fraîche, with toasted sour dough

Calamari Fritti – Crispy calamari fritti served with a wedge of lime & tartar sauce

Goat's Cheese Tart – Warm goat cheese, caramelized onion & beetroot tart, baby salad leaves, walnut & balsamic reduction (v)

Mezzaluna Croccante – Fried pastry parcels filled with melted mozzarella cheese, with a chilli salsa (v)

Wild Mushroom & Chicken Liver Paté – With rustic bread & red onion marmalade

Prawn Cocktail – Tiger prawns in a marie rose sauce with smoked paprika, cucumber, apple & baby gem, with sliced toasted crostini

♡ MAINS ♡

Seafood Linguini – Linguini pasta with fresh mussels, clams, prawns & calamari in a light tomato, white wine, garlic & parsley sauce

Chicken Parmigiana – Chicken breast in seasoned breadcrumbs, pomodoro sauce, mozzarella & fresh basil, served with roasted rosemary potatoes OR spaghetti pomodoro

Branzino – Fillet of sea bass, herb mash & tender-stem broccoli with a cream, white wine, spring onion & parsley sauce

Beef Shin Ragu Fettuccini – With slow-cooked beef shin ragu, crispy shallots, aged parmesan

Pan Seared Fillet of Salmon – Salmon fillet glazed with olive oil, lemon & garlic, pan fried & served with a roasted vegetable medley of courgettes, roasted beetroot, fennel, roasted new potatoes & sweet drop bell peppers

Mushroom & Goat's Cheese Fettuccini – Mushrooms, thyme, crumbled goat's cheese, walnut pangrattato (v)

Gnocchi Sorrentina al forno – Potato gnocchi with a light san marzano tomato sauce, basil, fior di latte mozzarella, pesto & grana padano crumb (v)

Penne Toscana – Oven-baked pasta with chicken & mushrooms in a cream & tomato sauce, topped with melted mozzarella

♡ DESSERT ♡

Tiramisu – Coffee & marsala liqueur-soaked sponge covered with mascarpone cream, dusted with cocoa & amaretti biscuits

Triple Chocolate Torte – Three-layered chocolate dessert consisting of milk chocolate, ferrero & white chocolate foam

Strawberry, Vanilla & Mascarpone Cheesecake – With fresh strawberries, vanilla ice cream & strawberry coulis

(v) = Vegetarian Dish

Food Allergies & Intolerances: Food prepared in our kitchen may contain traces of nuts.

If you have a food allergy, please notify your server.