



VALENTINE'S MENU

3 COURSES £35.00

A GLASS OF VILLA SANDI CUVÉE ORIS
PROSECCO DOCG ON ARRIVAL



CHICKEN LIVER PATÈ

MUSTARD FRUITS & TOASTED CIABATTA

CALAMARI

COURGETTE, RED PEPPER, GARLIC MAYONNAISE & LEMON

ARANCINE

CRISPY MUSHROOM RISOTTO BALLS, BUFFALO MOZZARELLA,
TOMATO & RED PEPPER SAUCE



GRILLED SWORDFISH

LEMON & FRESH HERBS

8OZ ABERDEEN ANGUS SIRLOIN STEAK

PEPPERCORN SAUCE

AUBERGINE PARMIGIANA

BUFFALO MOZZARELLA, PARMESAN CHEESE,
TOMATO & BASIL PESTO (n)

ALL OUR MAIN COURSES ARE SERVED WITH FRIES & MIXED SALAD (v)



CHOCOLATE FONDANT

STUFFED WITH CHOCOLATE TRUFFLES & VANILLA ICE CREAM (v) (n)

TIRAMISU

THE ULTIMATE ITALIAN DESSERT (n)

PANNA COTTA

AMARETTO & POACHED PEAR IN RED WINE

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All meat weights denoted are uncooked. **(v)** denotes vegetarian dishes, **(n)** denotes dishes containing nuts or traces of nuts. **(p)** denotes dishes containing peanuts or traces of peanuts. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised **allergens** are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are inclusive of VAT. There will be a discretionary 10% service charge for parties of 6 or more.