

VALENTINES MENU

£50.00 per person

GLASS OF FRANCIACORTA ROSÉ ON ARRIVAL

PRIMI

ARANCINE

Crispy mushroom risotto balls, mozzarella, tomato & red pepper sauce (v)

CALAMARI FRITTI

Crispy fried calamari, garlic mayonnaise & lemon

TO SHARE

BRUSCHETTE MISTE - *All served on a toasted ciabatta*

Classic tomato & basil (v), DOP Parma ham, buffalo ricotta, honey & walnuts, hand-picked Devonshire crab & fennel

SECONDI

All our main courses are served with house cut chips (v) & house salad (Ve)

LINGUINE AI GAMBERONI

King prawns, courgette, chilli & flat leaf Italian parsley

RAVIOLI DI ZUCCA

Butternut squash, sage butter, pecorino cheese & walnuts (v)

BRANZINO

Whole boneless sea bass, garlic, flat leaf Italian parsley & lemon

POLLO AI FUNGHI

Roast chicken breast, gnocchi, wild mushrooms & garlic cream

TO SHARE

CHATEAUBRIAND (450g)

The prized cut from the fillet head, served with roast tomatoes & mushrooms

(A £7.50 supplement charge per person will apply)

DOLCI & COCKTAILS

CREMA CATALANA

Catalan style crème brûlée & baked hazelnut biscotti (v)

TORTINO AL CIOCCOLATO

Warm chocolate fondant stuffed with chocolate truffles, vanilla ice cream (v)

COCCHI ROSA SPRITZ

Prosecco Primo with Cocchi Rosa, Dolin Chamberyzette & soda

VANILLA-ESPRESSO MARTINI

Stolichnaya vanilla vodka with Borghetti liqueur & espresso

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.

Estate