

VALENTINE'S SET MENU

3 COURSES & COCKTAIL - 70.00

APERITIVO

SWEET AMORE COCKTAIL

Finlandia vodka, Bombay Sapphire gin, strawberry syrup, triple sec, cranberry & fresh strawberries

ANTIPASTI

BURRATA PUGLIESE

Apulian creamy mozzarella, roasted vine tomatoes, shallot & sherry vinegar, toasted sourdough

BRUSCHETTA GAMBERONI ROSSI

Toasted sourdough, wild king prawns, confit garlic butter, chilli, lemon & flat leaf parsley

TORTELLONI DI MANZO

Slow cooked beef shin & red wine filling, sage butter, toasted hazelnuts & Parmigiano Reggiano

PRIMI

RAVIOLI GRANCHIO CON GAMBERETTI

Hand-picked Devonshire crab filling, baby king prawns, lobster sauce, red chilli, garlic, basil & chives

MARI E MONTI

170g Angus beef fillet, wild king prawn, charred lettuce, hazelnut & herb dressing, béarnaise sauce

CAVOLFIORE ALLA MILANESE

Marinated cauliflower steak coated in crispy breadcrumbs, truffle soy cream, spring onion, chives & truffle oil


SIDES: Served with fries and tenderstem broccoli with chilli & garlic to share

DOLCI

LOVE ME TENDER

Two sweet hearts filled with strawberry mousse & vanilla sponge, served with chocolate coated strawberries

ELEVATE YOUR VALENTINE'S MENU EXPERIENCE

 Club IR members add sparkles to their evening for less with a bottle of **MOËT IMPÉRIAL BRUT** Champagne for only 60.00

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. 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.

 Vegetarian  Vegan

Allergens
& Calories
Scan this code



VM - Estate AW23

PICCOLINO

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