

# Valentine's Set Menu

3 COURSES 60.00

## Starters

### BURRATA E ARANCIA ROSSA <sup>(V)</sup>

Apulian creamy mozzarella, charred blood orange, pomegranate, pistachio, basil & 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

## Mains

### FILETTO AL PEPE

Fillet steak medallions coated in crushed peppercorns & served with peppercorn sauce

### BRANZINO CON MELANZANE

Crispy sea bass fillets, fried aubergine & vine-ripened tomatoes, basil pesto

### CAVOLFIORE ALLA MILANESE <sup>(VG)</sup>

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

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

<sup>(V)</sup> Vegetarian <sup>(VG)</sup> Vegan

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 or intolerances before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens &  
Calories  
Scan this code





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