



MENU SAN VALENTINO

6 COURSES £45
6PM-9:45PM

APERITIVO

Why not start with one of our favourite cocktails to get you in the mood!

RHUBARB BELLINI £7.5

Prosecco, rhubarb purée & liqueur

APEROL SPRITZ £7

Prosecco, Aperol & soda

HUGO £7

Prosecco, elderflower, fresh lime & mint

NEGRONI £8

Gin, Carpano Rosso Vermouth & Campari

ROSEMARINO £8

Gin Mare, pink grapefruit, fresh lemon, rosemary & soda

ZUPPA

Jerusalem artichoke soup with truffle cream (v)

PRIMI

Crab ravioli, fennel salad & bisque

INTERMEDIO

Wild mushroom risotto, roast onion, celeriac & mushroom crisp (v)

SECONDI

Seared sirloin, soft polenta, cavolo nero, smoked bone marrow & red wine jus

DOLCI

Olive oil & polenta cake, rhubarb, blood orange & stem ginger salsa with lemon mascarpone

To finish...

Chocolate mousse with popcorn & vanilla

A special menu to help celebrate the most romantic night of the year.

Vegetarian options are available and special dietary requirements can be catered for if prior notice is given.

VINO RECOMMENDATION

PROSECCO £28

Frasinelli, Treviso DOC

Crisp apple fizz, clean floral notes

CILIEGIOLO £35

San Ferdinando, Toscana IGT '15

Bright, marasca cherry, elegant tannin

GARGANEGA £27

Monte del Fra, Veneto '15

Rich, rounded, ripe apricot