

Valentine's menu

Starters

Antipasto di pesce

Pan fried scallop on Jerusalem artichoke puree, seared tuna in herb crust, blood orange salad

Primi piatti

Ravioli d'aragosta, bisca e zucchini

*Home made ravioli stuffed with lobster, lobster bisque, courgette
or*

Fettuccine ai funghi porcini e tartufo

Fettuccine pasta, porcini mushrooms, black truffle

Secondi Piatti

Duo di pesce, coda di rospo e gamberone al brandy

*Duo of fish, roasted fillet of monkfish wrapped in leek and truffle, king prawn in brandy sauce with garlic and chilli
or*

Filetto di cervo al Chianti

*Pan fried loin of venison, Chianti sauce, crispy winter vegetables
or*

Cinghiale alla Maremmana con polenta morbida al rosmarino

Tuscan style wild boar marinated overnight in red wine, slow cooked with black olives, soft rosemary polenta

Dolci

Selezione di dessert da dividere

Selection of desserts to share

Caffe e Cioccolatini

Four Courses Menu and coffee at £50.00

A discretionary 12.5% service charge will be added to the final bill