



Menu Di San Valentino

Tuesday 14th February

A glass of Prosecco or Bellini on arrival

Amuse bouche

Native rock oyster, shallot vinegar

Antipasti

Deep-fried goat's cheese, red pepper sorbet

Primi piatti

Tagliolini with black truffle butter sauce

or

Ravioli filled with British crab and bisque

Secondi

Halibut with tomato, olives, capers, white wine, mashed potatoes

or

Slow-cooked lamb shoulder, carrot cream, potatoes alla nonna

or

Breast of chicken wrapped in San Daniele ham pecorino cheese with black truffle,
wild mushrooms and broccoli

Dolci to share

Venetian Marsala custard-filled doughnuts

Chocolate bomb

£85 per person for 5 courses*

Call 01628 788500 to book



*Drinks charged extra. A discretionary 12.5% service charge will be added to your bill.