



VALENTINE'S DAY MENU

£95 P.P. INCLUDING A VALENTINE'S COCKTAIL OR GLASS OF CHAMPAGNE ON ARRIVAL

INDULGE YOUR NIGHT WITH

WINE PAIRING £65 (125ML PER GLASS, 100ML DESSERT WINE)



happy Valentine's day

AMUSE BOUCHE

Rock oyster, pickled shallot, tabasco

ANTIPASTO

Yellowfin tuna tartare, avocado, capers, ginger, crispy egg yolk

(Whispering Angel, Rosè)

PASTA

TO CHOOSE FROM

Ravioli filled with red prawns with a prawn bisque and crispy courgette

(Bramito del Cervo, Castello della Sala)

Pappardelle with porcini mushroom, butter and Parmesan sauce, black truffle

(Barolo Patres)

SGROPPINO

A Venetian lemon sorbet cocktail with vodka and Prosecco

SECONDI

TO CHOOSE FROM

Stone bass fillet, grilled vegetable ratatouille, blood orange & chilli salmoriglio

(Pinot Bianco, Giran)

28 Day, dry-aged Somerset beef fillet, sauteed black kale, truffle dauphinoise, green peppercorn sauce

(Nobile di Montepulciano, Carpineto)

DOLCE

Grand Marnier chocolate mousse, hazelnut ice cream and marinated strawberries

(Recioto della Valpolicella)