

ABOUT THE WINES...

Vermentino DOC, Villa Solais, Santadi, 2023 **(Sardegna)**

Elegant and lively white wine with a delicate aroma of white flowers, citrus fruits, and a hint of sea breezes. Sourced from the island of Sardinia, it's fresh and mineral with a touch of salinity

Chianti Classico DOCG, Castellani, 2022 **(Tuscany)**

This wine boasts a deep red colour and a bouquet of aromas that include ripe dark fruits and spices like black currant, cherry and clove

Pecorino Superiore DOC, La Canaglia, Fontefico, 2023 **(Abruzzo)**

Full-bodied wine, with delicate balsamic and herbal notes lead to floral hints, with grapefruit citrus overtones and a bitter almond note on the finish

Sauvignon Blanc DOC, Animale Celeste, 2023 **(Marche)**

Fruity, with elegant notes of mature peach, sage, red pepper and geranium. Very good balance between smoothness and freshness. Intense and persistent with notable harmony

Primitivo di Manduria DOC, Brunilde di Menzione, 2022 (Puglia)

Intense, smooth and well-balanced with mature red fruits, spicy notes, medium tannins and a long finish. Aged in oak barrels for four months

Recioto della Valpolicella, Brigaldara 2021 **(Veneto)**

Powerful sweet red wine, with notes of mocha, black cherries, plums, espresso and spices



VALENTINE'S DAY MENU

14 FEBRUARY 2026



SPICY MANGO MARGARITA

OR

“THAT’S AMORE” COCKTAIL

(GIN, COINTREAU, FRESH LEMON JUICE,

ORANGE MARMALADE)



£95 PER PERSON

**ENHANCE YOUR EVENING WITH
WINE PAIRING £75**

125ML PER GLASS, 100ML DESSERT WINE

AMUSE BOUCHE

Black truffle arancini with Pecorino cheese fondue

ANTIPASTO

Seared Scottish scallops, Jerusalem artichoke cream, crispy pancetta
Vermentino Villa Solais, Sardegna

PASTA

TO CHOOSE FROM:

Pappardelle with wild boar ragù

Chianti Classico, Tuscany

or

Raviolo stuffed with Mazara del Vallo prawns, bisque & parsley oil
Pecorino Superiore Fontefico, Abruzzo

SORBETTO

Amalfi lemon sorbet

SECONDI

TO CHOOSE FROM:

Seabass, Pantelleria caper and lemon butter,
crushed rosemary potatoes and green beans
Sauvignon Blanc, Animale Celeste, Marche

or

28 Day, dry-aged Somerset beef fillet, green peppercorn sauce,
roast potatoes alla nonna, sauteed spinach
Primitivo di Manduria, Brunilde Menzione, Puglia

DOLCE TO SHARE

Passionfruit crème brulee
Hot chocolate and chilli fondant, salted caramel ice cream
Recioto della Valpolicella, Veneto