

Valentine's Menu

Amuse-bouche

Vol-au-vent, truffled stracciatella

Antipasti

To share

A selection of Italian cured meats

Pecorino Toscano

Apulian burrata

Sweet pepereonata

Mushroom arancini

House focaccia and sourdough

Primi

To choose from

Lobster ravioli

Shellfish bisque sauce, Amalfi lemon zest

£9 supplement

Pappardelle free-range duck ragù, Pecorino Romano, rosemary oil

Add fresh truffle £8

28-day dry-aged Somerset beef fillet

Mashed potato, baby vegetables, Marsala and porcini jus

£7 supplement

Wild mushroom and ricotta sfoglia

Cavolo nero, smoked provola, taleggio fondue

Dolci

To share

Passion fruit pannacotta

Warm dark chocolate fondant, black cherry and amaretto ice-cream

3 COURSE MENU £68

Includes a glass of Champagne