

VALENTINES MENU

£35 per person

TO BEGIN

Venison bresaola

Pecorino and truffle fritters, rocket puree, capers

King Prawns

Lobster ravioli, saffron, shellfish veloute

Slow Braised Pork Cheeks

White bean and cherry tomato stew, 'nduja sauce

Crisp tender stem broccoli

Charred focaccia, confit tomatoes, pickled shallots, herb mayonnaise

TO BEGIN

Locally sourced sirloin beef

Baked wild mushroom cannelloni, parmesan, red wine sauce

Chicken breast

Roast chicken thigh, creamed haricot beans, crisp Parma ham, lemon dressing

Seabass fillet

Crab and parmesan risotto, roast red pepper sauce

Olive oil poached gnocchi

Piperade, green olives, crisp basil

TO FINISH

Chocolate brownie

Vanilla ice cream, honeycomb

Glazed Sicilian lemon tart

Raspberry sorbet

Tiramisu

Shaved Valrhona chocolate

Gorgonzola cheese

Grapes, crisp bread