

VALENTINE'S DAY

THURSDAY 14th FEBRUARY 2019



STARTERS

Zuppa Rosa (v)

Pink cauliflower soup topped with crispy leeks and edible flower served with bread and butter

Brulee di Formaggio (v)

Brie brûlée accompanied by toasted bread shards and an apricot and chilli jam

Terrina di Pollo

Chicken and ham hock terrine finished with a Parma ham wrap and fresh piccalilli

Cozze al Cream

Mussels bound in a white wine, lemon & dill cream sauce served with toasted ciabatta

Fritto Misto (to share)

Deep fried seafood platter served with tartare sauce, chard lemon and a lime wedge

MAIN COURSES

Speidini di Pesce

Tuna and red snapper skewers seasoned with fajita, served with Mediterranean vegetable couscous

Duo D'Anatra

Confit pan seared duck leg with a baby duck ballotine served with orange jus

Maiale Cidro

Pork fillet stuffed with apple and blackcurrant reduction served with a dark cider sauce

Pizza Rigaleto

Traditional wood fired pizza topped with spicy beef, ham, peri peri chicken, meatballs & chilli

Pollo con Pasta

Chicken breast & white pudding schnitzel on a bed of Tagliatelle finished with demi cream sauce

Cavatappi di Zucca (v)

Freshly cooked pasta served in a tomato cream sauce with chillies finished with crispy root veg

DESSERTS

Eton Mess

Passion fruit and mango Eton Mess finished with fresh strawberries

Crème Brûlée

Salted caramel crème brûlée served with an almond shortbread

Tiramisu

Classic tiramisu finished with sugar curls and an amaretto chocolate dressing

Torta di Cioccolato

Mississippi mud pie served with fresh berries

Assiette di Dolci (to share)

A selection of desserts to include cheesecake, panna cotta and tiramisu

£21.00 PER PERSON

If you require information regarding the presence of allergens in any of our food and drink, please ask your server who will be happy to provide this information



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