

# Valentine's Menu

## Sparkling & Champagne

<b>PROSECCO DOC COL BRIOSO, Italy</b> <b>PINOT GRIGIO ROSÉ.</b>	£5.45	£28.95
<b>MIRABELLO SPUMANTE, Italy</b>	£5.65	£28.95
<b>LAURENT PERRIER LA CUVÉE BRUT,</b> <b>NV CHAMPAGNE, France</b>	£11.95	£69.95
<b>LAURENT-PERRIER ROSÉ VINTAGE,</b> <b>NV CHAMPAGNE, France</b>		£99.95

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## Antipasti

### ZUPPA con Asparagi (V)

Chef's cream of vermouth & asparagus soup with garlic & chive croutons

### FOCACCIA con Fichi (V)

Rosemary focaccia topped with sweet fresh salted figs cooked in redcurrant & balsamic jam

### ANITIPASTI ai Frutti di Mare

A sharing platter of tempura king prawns with thyme & chilli jam & sautéed langoustine tails in a crab bisque with lime leaf crisps

### RISOTTO Champagne e Tartufo

Carnaroli risotto rice with woodland mushrooms, fresh truffle and a champagne cream topped with thyme & cider pulled pork belly

### CANNELLONI Gratinati al Limone (V)

Roasted artichoke & ricotta filled cannelloni with a garden pea, garlic cream sauce and lemon gratin

## Contorni

French fries	3.00
Chunky hand cut fries	3.00
Grana Padano truffle fries	4.00
Rosemary Parmentier potatoes	4.00
Creamy mash	3.00
Garden peas, mint & pancetta	3.00
Honey glazed vegetables	3.00
Roasted garlic mushrooms	3.00
Rocket & grana padano	3.00
Barolo house salad	4.00

## Secondi

### ROLLÈ Mare e Monti

Roasted roulade of lemon sole & monkfish rolled with baby spinach and Parma ham served with gnocchi and a warm lobster, Shetland mussel & tomato salsa

### POLLO Ripieno

Roast chicken breast stuffed with a red pepper & Feta mousse served with smoked paprika & chilli potatoes and a light lemon hollandaise sauce

### SPAGHETTI San Valentino

Scottish lobster and clams sautéed with red chilli served in a burnt butter clam sauce on spaghetti

### PIZZA Cupido

A hand-stretched & stone-baked pizza with San Marzano tomato sauce and mozzarella topped with chargrilled asparagus, aubergine, courgettes and chilli oil

### TROFIE al Pesto di Spinaci

Trofie pasta with sun-dried tomatoes and a garlic & spinach pesto, topped with rocket & shaved Grana Padano

### CONTROFILETTO alla Griglia

Chargrilled Prime Scottish sirloin steak, Lyonnaise potatoes layered with tangy red onion marmalade, served with classic Sauce Diane

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## Dolci

### TRIO dell'Amore

A sharing platter of three luxury desserts. Dark chocolate cheesecake with a pistachio crust and chocolate syrup, Classic tiramisù<sup>o</sup> and a vanilla & kirsch scented meringue nest filled with Chantilly cream with dark cherry, strawberry & balsamic compote

3 Courses £34.95

An allergen guide is available on request.