

Valentine's Menu

Sparkling & Champagne

PROSECCO DOC, Col Brioso, Italy	£5.45	£28.95
PINOT GRIGIO ROSÉ, Mirabello Spumante, Italy	£5.65	£28.95
LAURENT PERRIER, La Cuvée Brut, NV Champagne, France	£11.95	£69.95
LAURENT-PERRIER ROSÉ, Cuvée Vintage, Champagne, France		£99.95

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

ANTIPASTI 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

(Supplement £4)

RISOTTO Champagne e Tartufo

Arborio 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 (Contains nuts)

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 (May contain nuts)

PIZZA Cupido (V)

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 (Contains nuts)

CONTROFILETTO alla Griglia

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

(Supplement £5)

Dolci

TRIO dell'Amore

A sharing platter of three luxury desserts. Dark chocolate cheesecake with a pistachio crust and chocolate syrup, Classic tiramisù and a vanilla & kirsch scented meringue nest filled with Chantilly cream with dark cherry, strawberry & balsamic compote (Contains nuts)

3 Courses £34.95