

Menu di San Valentino

APPETIZER

Chicken liver bruschetta with a glass of Prosecco

ANTIPASTO

Antipasto Della Casa share for two: prosciutto di Parma, salami Milano, Porchetta, Nonnas chutney and olive oil crackers, vine tomato, basil, garlic, extra virgin oil bruschetta and grilled vegetables (gf) (n)

Bruschetta classica Vine tomato, basil, garlic, extra virgin olive oil (v)(gf)

Lemon & parsley panelle, courgette, chilli & mint salad, balsamic syrup (v)

Pane, soft boiled egg, wild mushroom duxelle, asparagus wrapped in Prosciutto

Peroni battered seafood, salsa verde mayo, and lime wedge

SECONDO

Seared Tuna steak, buttered samphire & caponata dressing (gf)

Roast rump of lamb, sage gnocchi, green beans & red wine sauce

Butternut squash, leek & Gorgonzola tart, rocket, walnut & balsamic syrup (v)(n)

10oz chargrilled Rib eye, celeriac puree, wilted spinach, balsamic glazed shallot, port wine sauce (gf) (£ 5 extra)

Risotto Spicy Nduja, crispy garlic, shaved Parmesan & prosciutto flakes

DOLCE

Tiramisu a Nonnas classic

White chocolate pannacotta, fresh strawberries, strawberry puree & honey comb

Chilled chocolate fondant, salted caramel sauce, chocolate praline, toasted hazelnut (n)

Choice of two cheese (Parmesan, Quartirolo, Gorgonzola, Goat cheese or Asiago, with Nonnas chutney, honey & crackers

Caramelised pineapple, ginger crumble, spiced rum caramel, candied walnuts & clotted cream (n)

£35 per person at 5pm & 5.30pm

£45 per person from 6 pm

£10 per person deposit required at time of reservation to secure booking