Menu si San Valentino

Appetiser

Nduja, Parmesan & pea Arancini (v)

Starter

-Grilled chilli king prawns, rocket & cucumber salad, mango & lime salsa(gf)
- Antipasto di terra for two
-Chicken liver terrine, chargrilled sourdough, & balsamic red onion
-Roast red pepper & tomato soup, crispy basil (gf)(v)

Main Course

-Roast chicken breast, wild mushroom & tarragon cream, sweet Potatoes fondant (gf)
-Chargrilled 10oz Ribeye, carrot, honey & ginger puree carrot, crisp & rosemary wine sauce +£5.00 (gf)
-Risotto alla Parmigiana, tenderstem broccoli, toasted walnuts & shaved parmesan
-Chargrilled Tuna steak, wilted greens, salsa verde dressing & crispy rocket (gf)
-Panfried wild mushrooms, parmesan cream deepfried crispy polenta, broccoli & truffle oil

Dessert

-Dark chocolate Brownie, set chocolate custard, chocolate glaze, hazelnut ice cream & hazelnut praline
-Zuppa Inglese (Italian trifle) layers of fruit compote Marsala sponge and vanilla custard
-Pistachio ice cream, crushed pistachio & fresh raspberry
-Gorgonzola, Nonnas grape chutney, olive oil crackers

Price: £50.00 from 5:00 to 5:30 pm
£60.00 from 6pm including
a glass of champagne