



Menu di San Valentino

Amuse bouche

Antipasto di pesce

Pan fried scallop, Jerusalem artichoke cream, king prawn tempura, chilli bisque

Primi piatti

Raviolo di granchio

Home-made single raviolo stuffed with crab, cherry tomato and crab sauce, crispy zucchini

or

Lasagna di salsiccia

Layers of pasta, Italian fennel seed sausage ragu, béchamel

Sgroppino

Lemon gelato, vodka and Prosecco shots

Secondi Piatti

San Pietro al prosecco

Pan fried fillet of John Dory, prosecco sauce, purple cauliflower cream, baby vegetables

or

Cervo al Chianti

Pan fried venison, Chianti sauce, olive oil mash, cavolo nero

Dolci

Selezione di dessert da dividere

Whipped ricotta shots, Doughnut sticks, Spice Chocolate Fondant

Cioccolatini

Petit fours

Four Courses Menu at £65.00

A discretionary 12.5% service charge will be added to the final bill