



happy Valentine's day **AMOUSE BOUCHE**

Parmigiana croquette, tomato sauce and basil

ANTIPASTI TO SHARE

Arancini with parmesan fondue, Italian cured meats, Apulian burrata, Mediterranean grilled vegetables, sauteed mushrooms, tempura prawns with chilli honey







Lobster ravioli, bisque and lemon sauce (f_{2} supplement) Pappardelle with free range duck ragú, pecorino shavings, rosemary oil Tonnarelli pasta with wild mushrooms







28 day dry-aged Somerset beef fillet, Parmesan and herb tuille, burnt leek, mashed potato, Marsala sauce

Roasted stone bass fillet, sundried tomato crust, fennel and orange, salsa verde

Tortino of pumpkin filled with smoked Scamorza,

Parmesan cream and shaved truffle







Passion fruit "meringata"

Warm dark chocolate fondant, black cherry

3 COURSE MENU £59 INCLUDING A GLASS OF PROSECCO

4 COURSE MENU £69 INCLUDING A GLASS OF PROSECCO

Food Allergies and Intolerances: Should you have any question regarding the content of preparation of any of our food please ask one of our team. Our recipes are subject to change; therefore, you are advice to check allergen information on every visit. All prices are GBP inclusive of 20% VAT. A 15% discretionary service charge will be added to your final bill.