



SAN VALENTINO

Live music, candlelight & cosy fire places

Lunch 3 course £34.00 - Dinner 3 course £39.00

Childrens menu available before 16.00 only

Optional

Ostriche - 6, Rock oysters, sharp shallot & chilli dressing £12.00

Antipasti

- Carpaccio - Seared peppered beef, wild rocket, black truffle & Parmesan
- Agrume - Citrus salad, blood orange, grapefruit, red onion, lime & herbs V
- Zuppa - Watercress & gallina poached egg soup V
- Insalata - Marinated tiger prawns, lemon, fennel, pomegranates & basil
- Burrata - Soft burrata cheese, monksbeard & San Daniele ham

Secondi

- Bistecca - Ribeye steak, green beans, Dorati tomato, potato & salsa verde
- Galletto - Devilled baby chicken, tomato salsa & bbq sweetcorn husks
- Gnocchi - Potato gnocchi, courgettes, radicchio & four cheese gratin V
- Cappesante - Grilled king scallops, squid, saffron & red apple salad
- Agnello - Roast saddle of lamb, lentils, sprouting brocolli, tomatoes & mint
- Rognoni - Pan fried calves' kidneys, girolle, cavolo, pancetta, spelt & Marsala

Two to share

- Branzino - Whole salt baked wild seabass, new potato, stem brocolli & almonds
 - Chateaubriand - Grilled best end beef fillet, zucchini fritti & Parmesan potatoes
- Two to share - Pre order only - 3 Days notice required - Plus £10.00 p/p*

Dolce

- Tiramisu - Pick me up
- Pavalova - Classic pavalova, coconut & rhubarb
- La Bomba - Dark chocolate mousse bomb, salted caramel & ice cream
- Crème brûlée - Classic crème brûlée

Two to share

- Baked Alaska - Panettone soaked in Vin Santo, Italian meringue, chocolate chip & mascarpone semifreddo