

Vesper Martini

Shaken not stirred!

*Vodka, Gin, Vermouth,
lemon twist. Bonds true love*

£8.50



Ostriche

*6 x Native rock oysters,
lemon & shallots*

£12.00

SAN VALENTINO

Antipasti

Crudo – Chopped raw Fassona beef, egg, hazlenuts & Parmesan

Porri e zafferano – Baby leeks, celeriac, spelt, Gavi di Gavi & saffron mantecato

Zuppa – Watercress & fresh tomato petal soup

*Aragosta – Lobster tail, 2 way Romanesco broccoli, almond & dragoncello **Sup £7.50***

Burrata – Burrata cheese, extra virgin olive oil, monk's beard & smoked speck

Secondi

Al mattone – Baby chicken 'cooked under a brick', chilli, spinach & roast potatoes

Orecchiette – Egg free pasta, friarielli Napoletani – broccoli rabe, chilli & garlic crumbs

Cartoccio – Hake, clams, prawns, scallops, baby asparagus & Franciacorta

Al forno – Roast pork fillet, pancetta, borlotti & cannellini bean cassoulet

Cervo – Venison saddle, King mushrooms, mash, radicchio & Marsala wine

*Chateaubriand – **Two to share £10.00 p/p Sup***

Best end beef tenderloin, cavolo nero, roast shallots, potato rosti & salsa rosso

Dolci

Pavlova – Classic meringue, coconut & rhubarb

Tiramisu – Pick me up!

Crème brûlée – Classic vanilla crème brûlée

Ananas – BBQ pineapple in vanilla & rum, pomegranate granita, pistachio & mint

Sicilian street food – Crispy raviolini, chocolate, ricotta & hazlenuts

3 Courses £42.50

*If you have a food allergy or intolerance, please speak to us about ingredients
12.5% discretionary service charge will be added to your bill.*

