

VALENTINE'S MENU

STARTERS

GNUDI £10

Naked ravioli of truffle and organic ricotta, Delica pumpkin purée, grated chestnuts

MAIALINO £12

Crispy suckling pig belly, chili black pudding, red cabbage, ginger ketchup celeriac purée

RISOTTO £14

Grilled king prawns served with a risotto of crab, tomato and spring onions

MAIN COURSES

PESCE £29

Fillet of halibut, warm salad of new potatoes, winter tomatoes, green beans and cavolo nero with almond bagna caoda

MANZO £32

Roast brisket of Wagyu beef, potato terrine, spinach, cauliflower puree

POLLO £28

Organic free range chicken breast, chicken, mushrooms and tarragon pie, sweetcorn velouté, chorizo and tenderstem broccoli

DESSERT

CANNOLO £9

Sicilian pastry filled with sweet organic ricotta, chocolate and pistachio

FORMAGGI £15

A selection of artisan produced cheeses, with biscuits and truffle honey

CREMOSO £9

Chocolate cremeux, dulce de leche, Virginia peanuts, vanilla ice cream