



# VALENTINE'S DAY

## MENU SPECIAL

### ♥ STARTERS

**ROASTED RED PEPPER SOUP**  
with Parmesan Crumpet Croutons, Pesto Butter  
and homemade Oregano Bread Roll (VE)(GF)

**MOZZARELLA & TOMATO  
ARANCINI**  
Sun dried Tomato Arancini, Salsa Verde  
and Tarragon Oil (VE)

**CRAB & DILL TORTELLINI**  
Spiced Crab Bisque, Tomato Salsa,  
Lemon Oil and Panko Crumb

**RICOTTA**  
Spring Onion, Herb Tomato Cannelloni,  
Herb Crumb, Smoked Paprika, Tomato Sauce  
and chopped flat leaf Parsley

### ♥ MAINS

**PORK & BEEF MEATBALL  
LINGUINE**  
Italian Herb Meatballs, Pomodoro Sauce,  
Zest of Lemon, Toasted Garlic, Panko Breadcrumb  
top with Parmesan (GF)

**OSSO BUCCO SALMON**  
Braised Red Wine & Oregano Onion,  
Italian Dauphinoise Potatoes and  
Smoked Tomato Pepper Sauce (GF)

**CHICKEN SUPREME  
SALTIMBOCCA**  
Wrapped in Pancetta, Sage Pomme  
Anna Potato, Herb Coated Half Carrot,  
Charred Leek, Red Wine and Veal Jus (GF)

**AL FUNGI RISOTTO**  
Rich Buttery, Creamy dish,  
Sautéed Wild Mushrooms, Crispy Sage,  
Burnt Onion Crumb,  
Vegan Cheese, Parmesan Crisp and Herb Oil (V) (GF)

### ♥ DESSERTS

**TIRAMISU**  
Dark Chocolate, White Chocolate Coffee Liquor,  
Mascarpone and Soaked Sponge Fingers topped  
with a Pistachio Cream

**CREME CARAMEL**  
Toasted Almonds, Hazelnut & Toffee Syrup

**HONEY & VANILLA  
PANNACOTTA**  
Doused Winter Berries and Buttery Sable  
Lemon Shortbread Biscuit

**GELATO**  
Compromising of two scoops of Vanilla  
Ice Cream, Toasted Amaretto Biscuit and  
homemade Biscotti  
**ADD A SHOT OF COFFEE TO MAKE  
IT INTO AFFOGATO**

**2 COURSES £19.95 ~ 3 COURSES £23.95**  
**£10 DEPOSIT PER PERSON**  
**PRE ORDER NEEDED**