



Valentines Menu €59 pp

4 Course Menu including Bellini cocktail on arrival

.....Passion Fruit Bellini To start

PER COMINCIARE / to begin

Carpaccio

Swordfish Carpaccio / Slow Cooked Fennel / Fresh Grapefruit (G)

Scampi

Grilled Atlantic Gambas / N'Duja Sausage / Garlic Butter / Chilli (G)

Insalata

Baby Beetroot Salad / Boilie Goat Cheese / Mint Sauce / Candied Walnuts (V)

Raviolo

Homemade Raviolo / Burrata & Spinach / Basil Cream / Parmesan Foam (V)

INTERMEZZO / middle course

Zuppa

Artichokes & Toasted Almond Soup (G) (V)

PRIMI PIATTI / main course

Risotto Zafferano

Saffron Risotto with Brown Beans & Asparagus / Aged Parmesan (G) (V)

Tagliatelle con Capesante

Tagliatelle with Scallops / Cherry Tomato / Scallops / Whiskey Sauce

Rana Pescatrice

Roasted Monkfish / Homemade Crab Gnocchi / Cherry Tomato (G)

Filetto di Manzo

8 Oz Hereford Fillet / Wild Mushrooms / Roast Thyme & Garlic Shallots Tart /

Mushroom & Pancetta Sauce (G)

Agnello

Rump of Lamb / Kale / Baby Carrots / Gratin Potatoes / Beetroot Jus (G)

DOLCI / desserts

Fonduta di Cioccolato (V) (to share for 2)

Warm Valrhona Dark Chocolate / Pressed Chilli Pineapple / Fresh Strawberries & Raspberries / Marshmallows

Torta al Limone (V)

Amalfi Lemon Tart / Cherry Sorbet

Mousse al Cioccolato

3 Way Chocolate Mousse / Strawberry Glaze

.....**Complimentary Homemade Chocolates**

G= Gluten Free V= Vegetarian