



# VALENTINE'S DAY MENU



## STARTER

All starters can be served as main course portions.

### DEEP FRIED BRIE CHEESE (V)

served with mixed leaves & forest berry sauce

### BURRATA BRUSCHETTA (V)

delicious soft Italian cheese, served with baby plum tomatoes, fresh basil and olive oil

### MELANZANE ALLA PARMIGIANA (V)

classic char – grilled aubergines, tomato sauce & parmesan cooked in wood fired oven & served with mixed salad

### CALAMARI RINGS

served with tartare sauce & mixed salad leaves

### SAUTEED KING PRAWNS

served with mash potato

### STEAMED MUSSELS

fresh mussels cooked with white wine & onions with choice of fresh tomato or cream sauce served with chips

### BEEF CARPACCIO

slices of fresh beef fillet, balsamic and pesto sauce virgin olive oil topped with rocket & shaved parmesan cheese

## MAIN COURSE

You can choose any pasta any pizza as a main dish.

### OVEN BAKED RIGATONI (V)

oven baked rigatoni pasta with courgette, spinach, asparagus and green beans with cream topped with mozzarella cheese

### CHAR-GRILLED PORK CHOPS

served with roast potato and mushroom sauce

### CHAR-GRILLED MARINATED LAMB CHOPS

served with rosemary potatoes & creamy mushroom sauce

### STUFFED CHICKEN BREAST

with sun-dried tomato, mozzarella and baby spinach served with roast vegetables, mushroom and white wine sauce

### CHAR-GRILLED RIBEYE STEAK (8oz)

served with house fries and portobello mushrooms

### SEAFOOD LINGUINE

King prawns, mussels, calamari, & clams cooked with classic tomato sauce

### PAN FRIED SEA BASS WITH RISOTTO

saffron risotto with king prawns & courgettes topped with sea bass fillet

### SALMON WITH CHAMPAGNE CREAM SAUCE

Served with mash potato and asparagus

## DESSERT

### PROFITEROLES

soft choux pastries filled with zabaglione cream, covered with dark chocolate topped with fresh cream

### TIRAMISU

a traditional Italian dessert with savoiardi and mascarpone cream

### BANOFFEE PIE

served with fresh banana & toffee sauce

### VEGAN CHOCOLATE TARTE (GF)(VG)

date and mixed nut based filled with a Belgian chocolate and coconut filling finished with a coconut swirl

### TRADITIONAL PANNA COTTA

a traditional Italian cooked cream dessert topped with fruit of the forest sauce

### BAKED LOTUS BISCOFF CHEESECAKE

a crunch lotus biscoff biscuit base topped with creamy baked cheesecake and a layer of lotus biscoff spread. Finished with lotus biscuit crumbs and a fine chocolate drizzle.

### DAIRY ICE CREAM & SORBET

(2 scoops of your choice)  
vanilla · chocolate · strawberry  
lemon · raspberry

**3 COURSE MEAL**  
**40.00**

ALL PRICES ARE VAT INCLUSIVE SERVICE CHARGE OF 13.5% WILL BE ADDED TO THE BILL  
minimum credit or debit card charge £10.00 · Please inform us if you have a food allergy.  
Menus, pricing and content may be subject to change without notice.