

Valentine's Menu

GAMBERONI

pan fried king prawns - chilli, garlic, cherry tomatoes & a white wine butter sauce (gf)

DEEP FRIED CRISPY SQUID

served with our handmade sweet chilli & ginger relish, rocket & lemon

MUSHROOM ARANCINI

stuffed with fonting cheese served with cucumber yoghurt (v)

CLASSIC TOMATO & BASIL BRUSCHETTA

plum tomatoes, basil, oregano, sea salt, garlic & extra virgin olive oil (v)

PAN-SEARED DUCK BREAST

served with sweet potato mash, chilli & garlic green beans with a blackberry & blueberry balsamic reduction.

HAZELNUT CRUSTED SALMON FILLET

with garlic & rosemary roasted new potatoes, crispy kale finished with a creamy lemon sauce.

BEEF LASAGNA

garnished with rocket, parmesan & a balsamic reduction

MELANZANE PARMIGIANA

romemade aubergine, tomato & mozzarella bake, served with a rocket & parmesan salad (v/gr

VEGAN GNOCCHI

with a walnut & mushroom sauce (vegan/vegetarian)

TIRAMISU

made with chocolate, coffee liqueur & fresh espresso

WHITE CHOCOLATE & LEMON CHEESECAKE

served with fresh raspberries & a mixed berry coulis

RICH INDULGENT CHOCOLATE & RASPBERRY TORTE

served with vanilla ice cream & fresh raspberries

DUO OF SORBET

(vegan/gf/df)

3 COURSES

EARLY SITTING (FROM 6PM INCL. PIANO BAR ENTRY) £50PP LATE SITTING (FROM 8PM) £45PP

PIANO BAR LOVE SONGS SPECIAL 20:00 - 23:00





