

# VALENTINE'S SET MENU

THREE COURSE £29.95

TWO COURSE £24.95

**Why not add Bottega Prosecco?**

*Glass (125ml) £7.95 | Bottle £35*

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## TO START

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### **Arancini** <sup>V</sup>

Sicilian rice balls filled with spinach and smoked mozzarella. With spicy tomato sauce.

### **Cream of Celeriac Soup** <sup>V GFO</sup>

Served with parsnip crisps and our homemade focaccia.

### **Burrata, Toasted Hazelnuts and Honey** <sup>GFO</sup>

With grilled Tuscan bread.

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## MAINS

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### **Saltimbocca Vin Santo & Mushroom**

Chicken breast with 24-month aged Parma ham, topped with mushrooms in a rich Vin Santo, sage and cream sauce. Served with rosemary & garlic roasted potatoes.

### **Beetroot & Goat's Cheese Risotto** <sup>V GFO</sup>

Arborio rice with a beetroot cream, radicchio, crumbled goat's cheese and toasted walnuts.

### **Steak with Truffle Butter** <sup>GFO</sup>

8oz Angus & Hereford sirloin, 28 day aged. With your choice of fries or rosemary & garlic roasted potatoes. £5.00 *supplement*.

### **Duck Confit** <sup>GFO</sup>

Served with green beans, rosemary & garlic roasted potatoes and a red wine sauce.

### **Lobster & Crab Black Tortelloni**

In a light lobster bisque & fresh tomato concasse sauce.

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## DESSERTS

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### **Panettone and Maraschino Cherries**

With vanilla ice cream.

### **Chocolate Fondant** <sup>V</sup>

A warm chocolate fondant topped with chocolate sauce, vanilla ice cream and crumbled cantucci.

### **Espresso Martini Affogato** <sup>V GFO</sup>

With vanilla ice cream.

<sup>V</sup> Suitable for vegetarians <sup>VG</sup> Suitable for vegans <sup>GFO</sup> Gluten free option available  
If you have an allergy please let your server know and be sure to view our dietary and calorie information by scanning the QR code as ingredients may change from time to time.

Available from 5pm Friday 9th February until Wednesday 14th February.



# VALENTINE'S SET MENU

THREE COURSE €35.50 PER PERSON

TWO COURSE €27.50 PER PERSON

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## TO START

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### Mushroom & Truffle Arancini

Served with truffle  
mayonnaise.

### Cream of Celeriac Soup <sup>V GFO</sup>

Served with parsnip crisps and  
our homemade focaccia.

### Burrata, Toasted Hazelnuts and Honey <sup>GFO</sup>

With grilled Tuscan bread.

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## MAINS

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### Saltimbocca Vin Santo & Mushroom

Chicken breast with Parma ham, topped  
with mushrooms in a rich Vin Santo, sage  
and cream sauce. Served with rosemary  
& garlic roasted potatoes.

### Beetroot & Goat's Cheese Risotto <sup>V GFO</sup>

Arborio rice with a beetroot cream, radicchio,  
crumbled goat's cheese and toasted walnuts.

### Steak with Truffle Butter <sup>GFO</sup>

8oz Irish sirloin, 28 day aged.  
With your choice of fries or rosemary & garlic  
roasted potatoes. €5.00 *supplement*.

### Duck Confit <sup>GFO</sup>

Served with green beans, rosemary & garlic  
roasted potatoes and a red wine sauce.

### Lobster & Crab Black Tortelloni

In a light lobster bisque & fresh tomato  
concasse sauce.

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## DESSERTS

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### Panettone and Spiced Syrup <sup>V</sup>

With vanilla ice cream.

### Chocolate Fondant <sup>V</sup>

A warm chocolate fondant  
topped with chocolate sauce,  
vanilla ice cream and  
crumbled cantucci.

### Espresso Martini Affogato <sup>V GFO</sup>

With vanilla ice cream.

<sup>V</sup> Suitable for vegetarians <sup>VG</sup> Suitable for vegans <sup>GFO</sup> Gluten free option available  
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