



Wednesday 14<sup>th</sup> February 2018

**PRIMI**

Smoked Scamorza and Provolone cream cheese parfait, tomato jelly and a cucumber and coriander chutney (v)

Gratin of scallops on curly kale and samphire grass served with a scallop hollandaise

Carpaccio of aged British beef fillet with a duo of beetroot and green bean salad served with a Parmesan tuille

**SECONDI**

Homemade onion and potato gnocchi with sautéed wild mushrooms, sautéed spinach served in a mushroom and cream sauce (v)

Pan seared fillet of seabass with braised fennel, poached fondant potato, pea purée served with dill and clam butter sauce

Tornedos of British lamb filled with a fresh mint and spinach farce served with root vegetable boulangere and dauphine potatoes

**DOLCI**

Glazed lemon torte served with lemon crème fraiche and fruit compote

Dark chocolate glazed crème brulee served with an almond biscuit

Selection of Italian farmhouse cheeses (supplement £3.50)

**29.95 per head**

*A 10% service charge added to bill*

*Please note all our dishes are fresh and cooked to order, therefore can take 30 minutes to cook. If you have an allergy please speak to a member of staff and we have a full list of the dishes that contain certain allergens*