Valentine's Night
—menu

3 courses - £37

Starters

grilled goats' cheese

with caramelised onions on ciabatta bread - served with a side salad, dressed with an orange vinaigrette (V) (GLUTEN, MILK, SULPHITES)

truffle & Parmesan arancini

with a garlic truffle aioli (GLUTEN, MILK, SULPHITES)

Thai squash soup (GF/VG) with fresh focaccia bread

(GLUTEN)

Mains

Greek salmon salad

traditional Greek salad with poached salmon & orzo pasta (GLUTEN, MILK, FISH)

butternut squash & asparagas rissotto (GF/VG)

finished with a beetroot puree (SULPHITES)

caprese stuffed chicken (GF)

served with tuscan potatoes & amp; tenderstem broccoli (MILK)

Desserts

white chocolate & raspberry mousse (GF/ \mbox{V})

(EGG, MILK)

espresso martini cheesecake (V)

(GLUTEN, MILK, SOYA)

chocolate hazelnut & marshmallow pizzetta (V)

(NUTS, MILK, SOYA, GLUTEN)

