

# Valentine's Menu

Any 2 courses - £28 per person  
3 courses - £35 per person

## To Start

### FRESH GNOCCHI IN A WHITE WINE & GORGONZOLA SAUCE

Asparagus, sorrel, and finished with Parmesan [v] • *perfectly paired with a crisp Italian Pinot Grigio* •

### VELVETY AVOCADO & SUN-KISSED TOMATO TARTLET

Cucumber relish and fresh basil [pb] • *perfectly paired with a classic margarita cocktail* •

### 'NDUJA, WILD MUSHROOM & MASCARPONE RISOTTO

Chorizo crisps [gf] • *perfectly paired with a full-bodied red such as Shiraz or Malbec* •

### PANKO BREADED MONKFISH WITH KATSU SAUCE

Kimchi slaw • *perfectly paired with a medium dry white wine* •

## For Mains

### HALF-DUCK À L'ORANGE

Duchess potato rosettes, roasted spring onions, glazed chantenay carrots and sauce bigarade [gf] • *perfectly paired with a delicate rosé* •

### SEAFOOD CARBONARA

Linguine in a light Padano cheese sauce with pancetta, scallops, king prawns and calamari • *perfectly paired with a crisp, dry white wine* •

### VENISON, CONFIT CHICKEN LIVER & STOUT PIE

Horseradish mashed potatoes, braised red cabbage, buttered leeks and game jus • *perfectly paired with a medium bodied, spicy red wine* •

### ROSE HARISSA, SWEET POTATO & CHICKPEA TAGINE

Spiced Mediterranean pearl couscous [pb] • *perfectly paired with glass of Fitz Pink English sparkling wine* •

### CHIMICHURRI PORK FILLET WITH ARROZ VERDE RICE

Roasted red peppers, grilled asparagus & pomegranate molasses [gf] • *perfectly paired with a leathery Argentinian malbec* •

## To Finish

### DARK CHOCOLATE SOUFFLÉ WITH CORNISH CLOTTED CREAM

Raspberry & rhubarb compote • *perfectly paired with an espresso martini cocktail* •

### AMARETTI & VANILLA CHEESECAKE MOUSSE

Biscotti dunkers • *perfectly paired with a classic amaretto sour cocktail* •

### PLANT-BASED STICKY TOFFEE PUDDING

Vanilla custard [pb] • *perfectly paired with a mellow tawny port*

### TRIPLE CHOCOLATE ETON MESS

Handcrafted meringues & black cherry coulis [gf] • *perfectly paired with glass of Fitz English sparkling wine* •