

Valentine's Menu

A glass of Bisol Crede Brut Vintage Prosecco

CANAPÈ – *canapes*

TO SHARE : Winter herb & pecorino arancini (V)

Mini bruschetta (V)

Cantaloupe melon & Parma ham (GF)

STUZZICARE – *to tease, to whet the appetite*

TO SHARE : Home-made focaccia with olive oil & balsamic vinegar (V)

A selection of cheeses: Taleggio, Gorgonzola & Cheddar (V, GF)

Dorset's artisan charcuterie: Bresaola, Dorset Coppa, Venison Salami (GF)

PRIMI PIATTI – *a course of a meal, often pasta*

TO CHOOSE : Squid ink spaghetti with prawns, lemon, chili & parsley

Braised Dorset Lamb shoulder ravioli with béchamel & crispy leeks

Potato gnocchi with Somerset truffle, confit egg yolk, parmesan & chives (V)

MARE E MONTI – *the sea & the land*

TO CHOOSE : Cornish sole fillets with celeriac cannelloni & black olive crumb

Confit Devon duck leg with honeyed beetroots, kale & preserved Sicilian orange (GF)

Jerusalem artichoke & pecorino risotto with artichoke crisps & charred purple sprouting (V)

DOLCE – *sweet, luscious, dessert*

TO SHARE : Amarena cherries & chocolate with candied pistachio,

Morello cherry sorbet & macerated cherries

£45.00 pp

(Five courses & a glass of vintage prosecco)

