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MENU  VALENTINO

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**FRITTO MISTO**

*This is for 2 people to share: crispy king prawns, fried courgette flowers in tempura batter, deep fried fresh calamari arancini .. garlic and saffron dip*

**SCALLOPS**

*Best hand dived fresh Irish scallops, black pudding crumble crispy italian guanciaie (pork cheeks)*

**ZUPPA(V)**

*Porcini mushroom soup ... toasted brioche*

**FORMAGGIO**

*Goat cheese mousse, beetroot, onion chutney, salad leaves*

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**MAIALE**

*Belly of local pork slowly roasted in Asian spices, roast garlic mash, braised pakchoi, anise baby carrots*

**RAVIOLI CARBONARA**

*Home made ravioli, filled with a carbonara sauce...Basil butter sauce finished with rocket, roasted cherry tomatoes and parmesan crisps*

**ARAGOSTA**

*Our Lobster and crab roll.. Scottish lobster and Conwy crabs in a brioche roll.. garlic chilly and thyme butter, saffron mayo, bucket of fries*

**FILETTO WELLINGTON**

*This is for 2 people only 28days matured 8oz fillet steak parma ham and pastry.. red wine sauce*

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**CHOCOLATE AND CHERRY BROWNIE**

*A Rich, Warm Belgian Chocolate soft brownie with amarena cherry .. vanilla gelato*

**PANNACOTTA**

*Our Strawberry and basil sugar pannacotta*

**TIRAMISU**

*Classic Italian espresso trifle*

**WARM CHOCOLATE BROWNIE**

*served with a Blob of Vanilla Ice Cream*

**2 course £ 42    3 course £46pp**

**Add a bottle of pink prosecco for only£ 18**

v -suitable for vegetarians please inform us before ordering if you have an allergy, any food intolerance or any special dietary requirements.We are happy to advise.