



zuccotta™
MEDITERRANEAN GRILL

Valentines menu Saturday 13th February

Kir Royal

Sparkling white wine with a dash of Crème de Cassis

STARTERS

Asparagus Wrapped in Parma Ham

With a herb leaf salad, poached quails eggs and shaved pecorino with roast garlic oil

Confit Shallot, Goats Cheese and Asparagus Tart (v)

With ruby chard, fig chutney and chive oil

Tuna Cerviche

With salad shoots, herb cress and pickled ginger syrup

SOUPS

Slow Roast Tomato and Purple Basil Soup (v)

With a crisp gruyere croustade

MAIN COURSE

Bar Marked White Asparagus and Pumpkin Risotto (v)

With smoked roast garlic and shaved pecorino crisps

Grilled Red Snapper

On lemon pepper polenta, braised fennel, pickled ginger and wasabi crème fraiche and chives

Roast Rack of Lamb

On crushed potato, black olives and thyme with root vegetables and bay leaf jus

Jerk Infused Breast of Chicken

On Moroccan couscous with a tian of Mediterranean vegetables and red pepper essence

DESSERTS

Eton Mess

Bashed meringue with vanilla cream, strawberries and raspberries

Apples Three Ways

Mini apple tart with oatmeal crunch, apple mousse and apple crumble ice cream with mini apple poppadoms

Stone White Meringue with Poached Balsamic Strawberries

Red chilli ice cream and sweet coriander syrup

Cheese

Selection of English and continental cheese to share served with celery, grapes and water biscuits and finished with a measure of Zuccotta port

£ 25.95

To make your reservation please call 0845 459 0635