

# VALENTINE'S MENU

£65 PER PERSON

*Includes a Forever Rose for each couple*

## TO SHARE

### GARLIC AND ROSEMARY FLATBREAD

*With Harry's Olive Oil*

### CARPACCIO DI MANZO

*Raw slices of beef with Cipriani mustard dressing*

### COURGETTE FLOWER

*Fried courgette flowers, truffled honey, mint, pine nut salad and lemon ricotta*

## MAINS

*Please choose one of the mains*

### HARRY'S SPAGHETTI SEAFOOD

*Prawns, squid, clams, mussels, datterini tomatoes, garlic, chilli and parsley*

### OSSO BUCCO ALLA MILANESE

*Slow-braised veal shin served with a creamy saffron risotto and finished with gremolata*

### TONNO ALLA GRIGLIA

*Chargrilled tuna steak served with cannellini beans and a warm tomato, Taggiasca olive, Amalfi lemon and basil salsa*

### MEZZE MANICHE ALLO ZAFFERANO

*Tubular rigate pasta with saffron emulsion, courgette flower and chives finished with D.O.P Pecorino Sardo*

## FOR THE TABLE

### TENDERSTEM BROCCOLI

*With Parmesan and lemon*

### TOMATO & BASIL SALAD



## DESSERT FOR TWO



### HARRY'S VALENTINE'S TOADSTOOL

*White chocolate, raspberries, mascarpone mousse, iced vanilla parfait and pistachio biscotti crunch, served with raspberry sorbet*

Scan for allergy & nutritional information



*Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill.*