

VALENTINE'S MENU

3 COURSES £65.00

INCLUDES A GLASS OF CHAMPAGNE

TO SHARE

GARLIC AND ROSEMARY FLATBREAD
With Harry's Olive Oil

CARPACCIO DI MANZO
Raw slices of beef with Cipriani mustard dressing

BURRATA

Creamy burrata from Puglia with datterini tomatoes, basil and extra virgin olive oil

MAINS

Please choose one of the mains

HARRY'S SPAGHETTI SEAFOOD
Prawns, squid, clams, mussels, datterini tomatoes, garlic, chilli and parsley

HARRY'S "TWO SHEET LASAGNA"
Braised Barolo beef cheek, roasted datterini tomatoes, béchamel sauce, beef ragu, parsley, thyme and Parmesan cheese layered between two sheets of spinach pasta

SPIGOLA GRIGLIATA
Chargrilled sea bass fillet on zucchine alla scapece, served with a mint and herb salad

RISOTTO ALLO ZAFFERANO E TARTUFO
Creamy Carnaroli rice, saffron, 24 month aged Parmesan cheese, finished with shaved black winter truffle

FOR THE TABLE

TENDERSTEM BROCCOLI
With Parmesan and lemon

TOMATO & BASIL SALAD

DESSERT FOR TWO

HARRY'S VALENTINE'S TOADSTOOL

White chocolate, strawberries, mascarpone mousse, iced vanilla parfait and pistachio biscotti crunch served with mini cheesecake toadstools and dark chocolate shavings



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 allergen / ingredient information is available via the QR code. A discretionary optional service charge of 13.5% will be added to your bill.