

# 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*

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## 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 zucchini 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*

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## FOR THE TABLE

**TENDERSTEM BROCCOLI**  
*With Parmesan and lemon*

**TOMATO & BASIL SALAD**

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## 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.