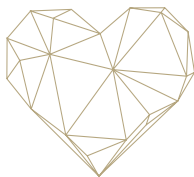


PICCOLINO

VALENTINES MENU £50 PER PERSON



★ GLASS OF FRANCIACORTA FERGHETTINA BRUT ON ARRIVAL ★

OLIVE | Giant Apulian Cerignola olives, chilli, garlic & rosemary (v)
PANE ALL'AGLIO | Hand-stretched garlic bread, tomato & fresh basil (v)

PRIMI

ASPARAGI | Grilled asparagus, poached free range egg
& herb breadcrumbs (v)
BRUSCHETTA CON GAMBERONI | King prawns, chilli
& lemon, toasted ciabatta
INSALATA BRESAOLA E PERE | Bresaola, pear, rocket, chicory,
toasted walnuts, Grana Padano & honey dressing (n)

SECONDI

RISOTTO FUNGHI | Wild mushrooms, truffle oil & cheese wafer (v)
MERLUZZO | Wild Atlantic cod, spicy Calabrian sausage & tenderstem broccoli
ANATRA | Crispy slow cooked duck, roast apples & Valpolicella wine sauce
BISTECCA (225G) | Sirloin steak, house cut chips, peppercorn sauce
or garlic & parsley butter
(a £2.00 supplement charge will apply)

Garlic & rosemary roast potatoes & buttered greens for the table to share (v)

DOLCI

TORTINO AL CIOCCOLATO | Warm chocolate fondant stuffed with
chocolate truffles, salted caramel ice cream (v)
TIRAMISÚ | Espresso coffee, Amaretto soaked sponge biscuits,
mascarpone cream, cocoa powder (n)
PANNA COTTA | Vanilla cream, poached pears, lemon & thyme (n)

COFFEE & CANTUCCINI (v) (n)

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. Please advise your server if you have any allergies or require information on ingredients in our dishes. Some dishes may contain unpasteurised cheese. All prices are inclusive of VAT. There is a discretionary 10% service charge.

Estate Valentines 2019