



## VALENTINE'S MENU

65 PER PERSON

*A Glass of Veuve Clicquot Rosé Champagne on arrival*

### 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*

---

### CHOOSE ONE OF THE BELOW FOR YOUR MAIN

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

**BRASATO DI MANZO AL BAROLO**  
*Slow-cooked beef in a rich Barolo and sage sauce with creamy mashed potato and parsley pangrattato*

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

**PASTA VERDE**  
*Long string pasta with courgette strips and spinach finished with broccoli pesto, pine nuts, Parmesan pangrattato and creamy burrata*

---

### FOR THE TABLE

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

**TOMATO & BASIL SALAD**

---

### DESSERT FOR TWO

**HARRYS VALENTINES TOADSTOOL**  
*White chocolate, strawberries mascarpone mousse, iced vanilla parfait and chocolate biscotti crunch served with strawberry ice cream cones and warm pistachio sauce*

*Our recommended wine to go with this menu*  
**PROVENCE ROSÉ, CHATEAU D'ESCLANS, WHISPERING ANGEL,  
COTES DE PROVENCE, FRANCE - BOTTLE £65**

*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.*

