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Valentine's Day Evening Menu

To Begin

Lindisfarne oyster, prosecco granita, caviar
£4.50 supplement

Starters

Baked lobster gnocchi "alla sorrentina", steamed mussels, buffalo mozzarella, basil, EV olive oil

Roast pork belly, biroldo blood sausage, sage polenta, cipollini, aged balsamic

Crispy duck egg, smoked potato, leek, pecorino romano (v)

Mains

Aged beef fillet, braised shin tortellino, truffled jerusalem artichoke, barolo & bone marrow

Cured cod loin, roast chicken and amalfi lemon butter, tagliatelle, purple sprouting broccoli

King oyster mushroom "osso buco", risotto milanese, green herb gremolata, torn burrata (v)

Dessert

Yorkshire forced rhubarb & vanilla mascarpone pavlova, blood orange, amaretto

Torta caprese, cappuccino ice cream, frangelico salted caramel

A taste of italian cheeses, tomato and basil chutney, balsamic onions, music bread

£60 for 3 courses

Wine pairing available on request



*An optional 12..5% service charge is added to the bill and distributed between staff.
Please note we are a cashless business.*

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