



»»» V y T A «««

VALENTINE'S DAY MENU

3 Courses £ 45 per person / 4 Courses £ 55 per person

STARTERS

Pan Seared Scallops

Hummus, Fresh Chilli, Roasted Almonds, Guanciale

Grilled Polenta (VG)

Blue Cheese Fondue, Black Truffle

PASTA

Braised Beef Ravioli Hearts with Butter and Truffle emulsion

OR

Delica Pumpkin & Ricotta Ravioli Hearts with Sage Butter (VG)

MAINS

Pan Seared Salmon

Sweet Potato Puree, Green Asparagus, Hazelnuts

OR

Aubergine Parmigiana (VG)

Aubergine, Tomato Sauce, Scamorza Cheese, Parmesan Cheese

DESSERTS

Valentine's Maritozzo (VG)

Chantilly Cream, Fresh Raspberry and Compote

VG = Vegetarian V = Vegan

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Please inform your server for any allergies or dietary requirements.

Our kitchen uses nuts and regrettably we cannot guarantee that any of our dishes are completely free of traces.
Genetically Modified Oil is used on our deep-fried dishes. A discretionary 12.5% service charge will be added to your bill.