OSTERIA

BE
ITALIAN

Valentine's Menu

CANAPES

Parma ham, pear, blue cheese, filo tart
Smoked salmon, creme fraiche, caviar, pane carasau
Roasted tomato, olive and rosemary tapenade, crostini (ve)

STARTERS

Beef carpaccio, gorgonzola, radicchio, walnuts
Seared scallops, chestnut cream, apple, pancetta, hazelnuts
Sheep's milk ricotta, fermented blood orange, chicory, pinenut (veo)

MAINS

Braised beef cheeks in red wine, truffle mash, roasted carrots
Pan-fried cod, sunchoke puree, kale, crushed potatoes, dill cream
Roasted cauliflower steak, rocket, smoked capia pepper puree (ve)

SIDES

Mixed leaf salad £3.50 (ve)
Roast carrots and parsnips £4.50 (ve)
Zucchini fries, tomato sauce £4.50 (ve)
Roast heritage potatoes £4.50 (ve)
Green beans £4.50 (ve)

PUDDINGS/CHEESE

Tiramisu (v)
Poached rhubarb, meringue, mint gelato (v)
Chocolate nemesis, hazelnut praline, strawberry ice cream (v)
Selection of homemade ice-cream and sorbets (v)
Italian cheese selection, pane carasau (£4.50 supplement)

THE BARBICAN CHOCOLATE COLLECTION

created by William Curley £4.50
Passion fruit & mango / Rose & raspberry / Spicy caramel

4 COURSES £42.50

v = vegetarian | ve = vegan | veo = vegan option

Foods described within this menu may contain nuts and other allergens.
Please inform us of any allergies or dietary requirements.

All prices are inclusive of VAT at 20%.
A discretionary 12.5% service charge will be added to the final bill.