



APERIO

Valentine's Dinner Menu

£39.50 per person

3 courses & matching cocktail included

Potato focaccia & olive tapenade

Amuse Bouche

Cep cappuccino, parmesan shortbread (E,G,D)

Starter

Crab tart (C,G,F,D,E,Mu)

Tortelloni ricotta & spinach, mushroom foam (E,G,D)

Venison carpaccio (D,Mu,Sd)

Main

Seafood platter, grilled polenta & romesco sauce (Mo,F,C,N,Ce)
(scallops, squid, Mussels gratin, grilled prawns, octopus)

Fillet of beef, salsify puree & potato fondant (Ce,Sd,D) (£5 supplement)

Barley risotto, heritage cauliflower, black truffle & parmesan tuille (D,Ce)

Dessert

Dark chocolate and raspberry mille feuille, caramel ice cream (D,G,E,N,S)

Shropshire blue, black bomber & cerney cheese (D,G,Sd)
served with quince jelly and biscuits

Cocktail

Cupid's Martini (D)

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

If you have any specific dietary requirements or allergy, please let your server know. While we will do our very best to accommodate you, Unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

A discretionary 12.5% service charge will be added to your bill.
All proceeds from the service charge go to our team. Prices are inclusive of VAT.