

# FIUME

## VALENTINE'S DAY

4 courses - £70

### ANTIPASTI

#### Battuta di manzo

*Beef tartare, capers, shallots & smoked egg yolk*

#### Carpaccio di barbabietola (V)

*Red beetroot carpaccio, orange & walnuts*

### PRIMI

#### Risotto rape rosse e caprino

*Carnaroli rice risotto, red beetroot and goats cheese*

#### Tortelli ai funghi (V)

*Wild mushrooms and ricotta tortelli, noisette butter and sage*

### SECONDI

#### Filetto di manzo, patata fondente

*Beef fillet steak, fondant potato, and garden pea purée*

#### Millefoglie di melanzane (V)

*Grilled aubergine millefeuille, goat cheese and tomato coulis*

### DOLCI

#### Mousse di cioccolato ed amarene

*Heart shaped chocolate mousse filled with morello cherry coulis*

*Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000kcal a day All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill. Please note we are a cashless venue.*

