

Valentines day



In our cellar room with only 5 tables, with fairy lights and candles, surrounded by pine wood shelves filled with some of the best wines, your Valentine's days cannot get more romantic. Combining our philosophy of using local, fresh and in season ingredients with aphrodisiac food, we have created a menu that will help you to get in the mood.

There are Valentines' and there is Valentines' at Ipsum

Starters

Fresh local market octopus served crunchy on passion fruit, peas and basil ragout carrots leaves, rocket, Parmigiano Reggiano shaves and extra virgin olive oil emulsion

Wood pigeon breast wrapped in San Daniele 24 months ham and spinach served with a Bonarda late harvest wine and 85% cocoa chocolate sauce, Pugliese bread croutons and carrots pure

Prosecco sorbet

Main courses

Fresh local market Turbot pan fried with beurre noisette, sage, sweet garlic and pink pepper, spinach soufflé, fennel, buttery Jersey potato served with a light saffron Velouté

Pan fried local lamb rack, slowly roasted, served pink with a rosemary flower honey, purple artichoke, fondant potato and puff pastry carrot

Desserts

Chocolate lava cake with chilly hint and caramelised bananas and chantilly

English berries cheesecake white chocolate praline and hazelnut

Vegetarian options available, please ring the restaurant for more information