

Valentines menu
Wednesday 14th February
3 course lunch £25
3 course dinner £35

Starters

Sharing Boards

For 2 people as your starter

Greek Meze

Char grilled lamb koftas, sundried tomato hummous, tzatziki with warm flat breads, mini greek salad, paprika coated halloumi and roast pepper chutney

Vegetarian Board **V**

Sweet potato tortilla, sun dried tomato hummous, tzatziki, courgette fritters, greek flat breads, halloumi, sun dried tomatoes, and roast pepper chutney

Fritto Misto

A selection of market fish floured in paprika and cracked black pepper, deep fried, served with rocket salad, alioli and lemon

Sweet potato tortilla **V GF**

Our variation of the classic spanish omelette with sautéed onion, sweet potato, provolone cheese and spinach bound together with eggs

Lamb Kofta

Minced lamb rolled in fresh herbs and mint, cooked on our char grill, served with fresh tzatziki, lemon and rocket salad

Agnolotti Aragosta

Fresh handmade pasta shells filled with succulent lobster in a cream and white wine sauce finished with a touch of lemon and tiger prawns

Zucchini Fritters **V GF D**

Grated courgette, sun dried tomato, red onion, chilli and fresh dill, bound together with chickpea flour and deep fried, served with tomato salsa

Side orders

(Not included in set menu price)

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| Marinated olives | £3.95 |
| Marinated olives & Feta | £3.95 |
| Roasted mediterranean veg | £3.95 |
| Saffron infused rice | £3.95 |
| Skin on chips | £2.95 |
| Sweet potato fries | £3.95 |

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| Garlic flat bread | £3.95 |
| Moroccan cous cous | £3.95 |
| Garlic & paprika potatoes | £3.95 |
| Warm rustic bread | £1.95 |
| Bread, olive oil & aged balsamic | £3.95 |
| Side salad | £3.95 |
| Leaf salad | £3.25 |

Main Course

Paella

(for 2 people) **GF D**

A spanish classic dish of saffron infused rice, with king prawns, chicken, chorizo, mussels, squid, tiger prawns, red peppers and green peas

V Vegetarian option available for 1 person

Fideua

(for 2 people)

A paella using pasta noodles instead of rice, with octopus, tiger prawns, squid, mussels, roast peppers, green peas and finished with aioli

V Vegetarian option available for 1 person

Pollo valenciana

Chicken breast, red peppers and chorizo sausage slow roasted in a cream and smokey paprika sauce, served with saffron infused rice

Seabass **GF**

Pan fried seabass fillet on a bed of saffron rice, mushrooms, spinach, pancetta and roasted peppers
(Pescatarian option available without pancetta)

Moroccan lamb shank **GF**

Slow cooked lamb shank marinated in moroccan spices, sultanas, chickpeas and almonds, served with garlic and cumin root vegetable mash

Gnocchi con bleu

Mini italian potato dumplings with sauteed oyster, chestnut and button mushrooms, baby spinach and smoked pancetta in a creamy gorgonzola sauce

V (Vegetarian option available)

Rigatoni tuscana

Rigatoni pasta in a fennel and pork ragu, with pancetta, chilli and green peas, topped with creamy mascarpone

GF (Gluten free option available)

Escalopines marsala (£10 surcharge)

Pan fried beef fillet medallions, pancetta and sautéed oyster mushroom, in a cream and marsala wine sauce with herb mash potato and seasonal greens

Chocolate and orange mousse **GF**

Milk and dark chocolate mousse, on a chocolate base with a chocolate orange ganache, finished with caramelised orange peel

Panna cotta **GF**

Vanilla panna cotta with white chocolate sauce, strawberry salsa and meringue crumble

Tapas of desserts (for 2 people)

A selection of six mini tasting desserts, chosen and created by our chefs

Desserts

Tiramisu **V**

Layers of coffee soaked savoiardi biscuits, vanilla mascarpone, amaretto infused cream, finished with a dusting of coco powder

Trio of cheese **V**

Manchego, provalone and goats cheese, served with sun dried tomato and roast pepper chutney, quince jelly and rustic crackers