Valentines 2026 menu

3 course £45 per person

Sharing Boards

For 2 people as your starter

Vegetarian Board V
Sweet potato, spinach & provolone tortilla, hummous, tzatziki, courgette fritters, flat breads, halloumi, tomato salsa and roast pepper chutney

Antipasti Board
Rustic bread, parma ham, finniccchiona, chorizo, marinated olives, feta, burrata, manchego sun dried tomatoes and roast pepper chutney

Lebanese Board N
Lebanese beef shawarma, honey and almond chicken skewers, tahini, pomegranate and feta salad, hummous, tzatziki and za' atar flatbreads

Frito misto
Calamari rings, tiger prawns, mussels, king prawns and fennel fish goujons all lightly floured and deep fried, with lemon and aioli

Starters

Truffle arancini V
Italian deep fried rice balls filled with parmesan and black truffle, served with aioli

Lamb kofta
Minced lamb rolled in fresh herbs and mint, chargrilled, served with fresh tzatziki

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 VE
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)

Ratatouille GF DF V 6.55
Sauteed aubergine, peppers, tomatoes and courgette in a rich tomato sauce

Patatas con tartufo V 6.55
Potatoes in a creamy black truffle sauce

Aubergine saganaki GF V 6.55
Aubergine in a tomato sauce, feta and coriander

Sauteed mixed green vegetables 6.55 V

Yamas Potatoes V 6.55
Sauteed potatoes with spinach, sun dried tomatoes, red onion and feta

Cous cous salad V 6.55
Cous cous with peppers ,apricots, almonds, feta, chickpeas, coriander and pomegranate

Mixed side salad GF V 4.95
Skin on chips V 3.95
Garlic bread V 4.95
Garlic bread with mozzarella V 5.95

Main Course

To Share

Paella GF
(for 2 people)
A spanish classic dish of saffron infused rice, with king prawns, chicken, chorizo, mussels, squid, tiger prawns, red peppers and green peas
VE Vegan option available for one person

Chefs Tapas (for 2 people)
A selection of our best tapas
Lamb kofta, paprika halluomi, calamari, italian meatballs, hummus, tzatziki, patatas bravas, greek salad and flatbreads

Lebanese lamb
Pulled lamb marinated in lebanese spices on a za'atar flat bread, tahini sauce, zartar pickled red onion, hummous and cous cous

Caldeirada
A Portuguese fish stew with clams, mussels, squid, king prawns, seas bass, potatoes and spinach in a creamy saffron broth, finished with coriander

Moroccan chicken Tagine N
Slow cooked chicken marinated in moroccan spices with dried fruits, chick peas, pomegranate saffron rice, tzatziki and grilled flat breads
VE Vegan potato and aubergine tagine available

Gnocchi con bleu
Italian potato dumpling with smoked pancetta, chestnut, button and oyster mushrooms, baby spinach in a creamy gorgonzola sauce

Entrecote con chimichurri (served pink)
Beef sirloin topped with chimichurri, on a bed of potatoes, feta cheese, red onion, spinach and sun dried tomatoes

Rigatoni con tartufo
Rigatoni pasta with chicken and sauteed mushrooms in a creamy black truffle sauce, with aged parmesan
V Vegetarian option available

Desserts

Chocolate and hazelnut brownie N
A warm chocolate and hazelnut brownie with vanilla gelato and hazelnut crumble
VE Vegan option available

Panna cotta GF
A smooth velvety vanilla panna cotta with meringue bits and limoncello curd

Trio of cheese V
Manchego, provolone and goats cheese, served with sun dried tomato and roast pepper chutney, quince jelly and rustic crackers

To Share

Tapas of desserts (for 2 people) N
A sharing board with mini versions of our desserts and a scoop of creamy gelato

Italian Eton mess (for 2 people) N
Meringue bits , whipped cream, vanilla infused mascarpone and mixed berries finished with basil gel and toasted almonds