

Valentine's Menu

2 course £ 40

3 course £45

House marinated olives -whilst you wait

Starters

Pork & Beef Meatballs – classic meatballs in San Marzano tomato sauce, finished with parmesan, fresh basil, and served sourdough

King Prawns in Chilli Garlic Butter – prawns tossed in fragrant chilli-garlic butter, served with crisp crostini

Ricotta & Slow-Roasted Tomatoes – creamy ricotta with roasted tomatoes, confit garlic, fresh basil, and house bread V

BBQ Maple-Glazed Pork Belly – caramelized pork belly with spring onions and toasted sesame seeds

Roasted Cauliflower – cauliflower with beetroot hummus and toasted chickpeas olive oil drizzle V/VE

Mains

Teriyaki-Glazed Salmon – salmon in a glossy teriyaki glaze, accompanied by steamed Pak choy, pickled Asian vegetables, and fragrant rice

Burnt Aubergine & Smoky Harissa – smoky aubergine with whipped lemon tahini, blistered peppers, pickled pink onion, crispy chickpeas, fresh coriander, lemon whipped tahini, olive oil drizzle VE

Seafood Linguine – linguine with fresh seafood, cherry tomatoes, basil, and a touch of chilli olive oil, sourdough crostini

Kakuni Pork – braised pork belly in a rich soy glaze, served with steamed rice, pickled vegetables, sesame seeds, spring onion

Smokey Harissa Chicken – chargrilled chicken breast with a smoky harissa, served with roasted root vegetables, couscous, hummus and fresh coriander

Slow cooked Beef – Tenderstem broccoli, honey glazed carrots, buttery mashed potato, Jus

Desserts

Warm Chocolate Brownie – chocolate brownie with house berry compote and berry sorbet

Biscoff Sticky Toffee Pudding – sticky toffee pudding with caramel sauce, Biscoff crumb, and salted caramel ice cream

Dubai Cheesecake – chocolate cheesecake with pistachio ice cream and caramel tahini drizzle

Sides extra charge

Triple cooked hand cut chips £4.50

Gochujang honey carrots £6

Rocket & parmesan salad £6

Sauteed garlic green beans & parsley £6

