

VALENTINE'S WEEK

2 COURSES £35 | 3 COURSES £40

+ FREE GLASS OF PROSECCO



PORK BELLY

slow-roasted pork belly in a whiskey & mustard sauce

MUSHROOM & TRUFFLE ARANCINO (v)

golden breaded rice ball with porcini mushrooms, taleggio & truffle sauce filling

KING PRAWN BRUSCHETTA

with garlic, white wine, capers, onions & samphire served on toasted bread

BURRATA 🕡 🌶

with roasted peppers, chilli oil, shallots, capers, garlic, toasted almonds and crispy bread

KING SCALLOP

with pea puree, edamame beans, crispy smoked pancetta & pork crisps



SURF & TURF + £5

8oz fillet steak with black tiger prawns with choice of sauce and side dish

GRILLED BLACK TIGER PRAWNS

with lemon, garlic, butter & samphire, served with toasted bread and side mix salad

DOLCELATTE CHICKEN

with mushrooms, smoked crispy pancetta, & blue cheese sauce with a side dish of your choice

DUCK BREAST

served with mash potatoes, red wine jus, savoy cabbage & kale

MUSHROOM RAVIOLI ①

spinach & ricotta filled ravioli with wild mushrooms, cream & truffle sauce

FUSION RIGATONI

with smoked pancetta, cherry tomatoes, garlic, burrata & pesto

SIGNATURE TOMAHAWK STEAK (6F) + £5pp

30 day salt aged beef grilled on the bone, served with two sides and two sauces of your choice. GREAT TO SHARE.



CHUNKY CHIPS (%) (6F)

SKINNY FRIES (96) (97)

MIX SALAD (6) (6F)

RICE (VG) (GF)

» DESSERTS + «

CHEESECAKE OF THE DAY (1)

Ask server for details

GELATO (V) (F)

Choice of vanilla, chocolate or strawberry

HOME MADE CHOC BROWNIE ①

Served with ice cream

HAZELNUT TARTUFO ①

Dark chocolate core embraced by velvety hazelnut gelato covered with praline hazelnuts and crushed meringue

AVAILBLE FROM 5PM 10/02 - 15/02

V Vegetarian

(10) Vegetarian Option

® Vegan

(60) Vegan Option

₲ Gluten Free