



V A L E N T I N E ' S M E N U

A P P E T I Z E R

SCALLOPS & PRAWNS

Scallops and prawns with gratinated parsley and garlic bechamel sauce
F M C M K G

CARPACCIO BEEF FILLET

Beef fillet carpaccio served with parmesan fondue and truffle shavings
M K S P

POTATO & MINT CROQUETTES

Potato and mint croquettes filled with sweet chilli sauce
(Vegan Option Available)
G M K

E N T R É E

LEMON SOLE FILLET

Oven-baked lemon sole roulade, filled with dill, carrots, leek and baby potatoes.
Served with parsley lemon capers and butter sauce
M K F

RIB-EYE STEAK

Rib-eye steak served with spicy Portobello mushrooms, caramelised onions, chunky fries
and green peppercorn sauce
M K S P

BEETROOT RAVIOLI

Beetroot ravioli filled with chickpea and vegetables. Served with courgette sauce and
marinated roasted red peppers.
(Vegetarian/Vegan)
G M K

D E S S E R T

CHOCOLATE & CHILLI MOUSSE

A selection of three chocolate and chilli mousse served with strawberry coulis
and Maldon sea salt flakes
M K



D R I N K S P A I R I N G M E N U

A P P E T I Z E R

YELLOW

Bui 43 - Lemon - Salt - Champagne

Recommended Dish: Scallops & Prawns

CLEAR MARY

Zubrowka Vodka - Tomato - Spices
Dairy

Recommended Dish: Beef Carpaccio

SLING

Park VS - Lemon Mint Soda - Verjus

Recommended Dish: Potato Mint Croquettes

E N T R É E

GREY MOUNTAIN PUNCH

Montelobos Mezcal - Montenegro - Pineapple Lime
Dairy

Recommended Dish: Lemon Sole Fillet

WINE NOT?

4 Pillars Shiraz Gin - Blackberry Wine - Novis - Bitters - Vanilla

Recommended Dish: Rib-Eye Steak

BEAT IT

Waterford Fenniscourt - Beetroot Infused White Port - Pepper
Sulphites

Recommended Dish: Beetroot Ravioli

D E S S E R T T O S H A R E

CCC

Cacao Washed Makers 46 - Chilli Muscovado - Bitters - Coffee Smoke

Recommended Dish: Chocolate Mousse With Chilli Spice
