



One cannot think well,
love well, sleep well,
if one has not

dined well

Virginia Woolf, Novelist

VALENTINE'S
MENU

Three Courses £50.00 per person

love well dine well

STARTERS

Antipasto Platter (for two to share)

Prosciutto, Salami Napoli, Salami Milano, feta, mozzarella, houmous, Padrón peppers, vine tomatoes, artichokes, garlic ciabatta (W,R,D,SE)

Casa Salad

Orzo, rocket, olives, capers, red onion, cherry tomatoes, feta, Italian dressing (V,D,SD,W,MU)

Smoked Salmon

Capers, pickled cucumber, Ouzo gel, dill, lemon mayonnaise, sourdough (F,SD,W,B)

MAIN COURSES

Paella

Classic Spanish rice dish with saffron, peas, green beans, chicken, chorizo and seafood (CR,M,SD)

Mediterranean Surf & Turf Platter (for two to share)

Traditional Greek pork souvlaki, grilled King prawns, grilled Mediterranean vegetables, pitta bread, tzatziki, house fries (W,D,SD,CR)

British Fillet Steak 8oz

Vine tomatoes, Padrón peppers, Portobello mushroom, house fries, peppercorn sauce (SD,D)

DESSERTS

Tiramisu (for two to share)

(V,D,W,E,SD)

Traditional Spanish Churros with Cinnamon Sugar

Toffee sauce, chocolate sauce and your choice of ice cream from our selection (V,D,SD)

Sicilian Lemon Tart

Coconut cream, berry compote, lemon sorbet (V,W,D,E,S,SD)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle:  Plant-based, (V) Vegetarian