



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

## STARTER 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)

## MAIN PAELLA FOR TWO TO SHARE

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

or

## 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)

## DESSERT TIRAMISU FOR TWO TO SHARE (V,D,W,E,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