

VALENTINES MENU

THURSDAY 14 FEBRUARY 2019

Chorizo and red wine empanada coriander saffron aioli

Pil pil prawns sun blushed tomatoes crusty bread

Beef stifado with rosemary gnocchi and pickled shallots

Tiramisu arctic roll praline crisp

VEGETARIAN ALTERNATES

Sweet potato and chilli empanada coriander saffron aioli

Pressed beetroot and potato with whipped goats cheese

Shiitake mushroom stifado rosemary gnocchi pickled shallots

Tiramisu arctic roll praline crisp

£30 per person

• **BOOKING ESSENTIAL** •

ASK YOUR BARISTA FOR MORE DETAILS