



VALENTINES MENU 2019

TAPAS SHARER

PLEASE CHOOSE THREE TO SHARE

- Crispy Squid** Himalayan Sea Salt, Coriander Mayonnaise
- Cornish Crab & Smashed Avocado Taco** Wood Grilled Tomatoes
- Patatas Bravas** Spicy Tomato Chutney (V)
- Breaded Chicken Tenders** Sticky Coconut Chilli Sauce
- Piquillo Peppers** Garlic, Olive Oil, Goats Cheese Crumble, Edible Flowers (V)
- Minted Lamb Kofta** Tzatziki, Pickled Cucumbers

MAINS

PLEASE CHOOSE ONE EACH

- Salmon Fillet** Chickpea Estofado, Mango Salsa, Burnt Lime, Viola Flowers
- Chargrilled Lamb Chops** Red Pepper Hummus, Tzatziki, Flatbread
- Chimichurri Beef Rib Eye** Béarnaise Sauce, Chunky Fries, Mixed Baby Leaf Salad
- Vegetarian Fajitas** Bell Peppers, Black Beans, Guacamole, Tomato Salsa, Salsa Verde (V)

DESSERT

PLEASE CHOOSE ONE EACH

- Churros** Strawberry Dipping Sauce, Cinnamon Sugar
- Gabeto Mess** Meringue, Strawberries, Chantilly Cream, Toffee Sauce
- Chocolate** & Salted Caramel Profiteroles

(V) Vegetarian | *Price Per Person

A discretionary service charge of 12.5% will be added to your total bill. Though we strive to keep our other dishes free from nuts, all our dishes are prepared in an environment where nut based ingredients are used. Allergen information available on request.