



# Valentine's Set Menu



3 COURSES £25

Mocktail on arrival — mango passion to share

## STARTERS

Crispy calamari, with home made tar tar sauce

Roasted Calabaza Soup with parmesan crisp served with toasted sour dough bread (v)

Lovingly braised and pan glazed Adobo Wings

Gorgonzola and mushroom arancini balls served with a red onion jam (v)

Crab and artichoke heart empanadas

## MAINS

Aged Sirloin served with a choice of hand cut fries or home made creamy mash served with a mushroom coconut sauce, or chimi churi with peppercorn sauce £3 extra

Curry goat with rice & peas, and fried plantain

Grilled spatch-cooked Jerk chicken served with mango chutney and a choice of rice and peas or hand cut chips

Pan fried Seabass, with fresh clams in a creamy herb sauce on a bed of feta mash £3 extra

Chickpea Calaloo & Green Mango Stew (v) served with fried plantain, rice and peas and mixed leaf salad

Gourmet Fajitas:

- chicken
- steak
- haloumi mushroom (v)

£3



## SIDES

MAC AND CHEESE

CREAMED SPINACH

DEEP FRIED BRUSSEL SPROUTS

(tastes better than it sounds)

RICE AND PEAS

CREAMY MASH

HAND CUT FRIES

*It's hard to have an empty heart on a full stomach*

CARIBBEAN & LATIN CUISINE



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## DESSERT TO SHARE

Chocolate brownie with vanilla pod ice cream  
drizzled with hot chocolate sauce

Triple strawberry baked cheesecake

Banoffee pie

Exotic fruit salad with fresh Madagascan vanilla whipped cream



♥ BYO ♥

We reserve the right to alter or change the menu due to unforeseen circumstances  
If you want to bring your own alcohol, corking is charged at £2.50 per bottle of wine, 60p per beer.  
NOTE: Our corking policy does not include juices, water, or soft drinks of any kind  
A 10% service charge will be added to your bill



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