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BAR

VALENTINES DAY



1/2 Dozen Native Oysters £15
Served naked / spicy

COURSE ONE Starter

confit leek terrine, manchego gougère
trout, galician mussels & vermut sauce, caviar
iberico pork cheek, garlic jam & remoulade

COURSE TWO Mains

creedy carver duck, pomme anna & cep dressing
crepudine beetroot, moorish spices & butterbeans
10oz ex-dairy cow sirloin steak, paprika butter
£15 suppliment

COURSE THREE Dessert

cafe bonbon tiramisu
70% valrhona chocolate fondant, blood orange
saffron pear, brown sugar meringue & hazelnut

two courses £31

three courses £38

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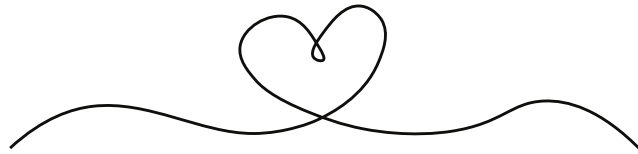
BAR

VALENTINES DAY



Cocktails & Shots

POMEGRANATE SANGRIA	Jug £26	Glass £10.5
rose & hibiscus, vino rosado & brandy		
RED VELVET ESPRESSO MARTINI		£12.3
strawberry, licor 45, espresso & vanilla vodka		
PINK FIZZ FLOAT		£11.5
rose cava, raspberry & vanilla ice cream		
LYCHEE & ROSE DAIQUIRI		£9.7
white rum, lychee & rose, lime juice		
BURNING LOVE		£10.6
spanish whiskey, cinnamon & benedictine		



CALL YOUR EX		£4.9
tequilla rose, white chocolate & milk		
FORGET YOUR EX		£5.2
sambuca, blue curacao, baileys & grenedine		
SPICY LATINA		£4.5
chilli rum, chocolate & aztec bitters		