alentines MENU

3 Courses & glass of sparkling wine £49.95

# **STARTERS**

GAMBAS PIL PIL Tiger prawns with chilli & garlic butter served with crusty bread

PLANTAIN & SWEET POTATO TACO Salsa verde, guacamole, charred corn, salsa criolla v

PADRON PEPPERS With Maldon chilli salt & halloumi crumb v

## CARNE PEGAJOSA

Sticky beef, Asian style slaw, chilli & toasted sesame seeds

# MAINS

GRILLED CHICKEN BREAST Served with roasted vine tomatoes, watercress & chimichurri potatoes

## MOQUECA

Brazilian style stew with seasonal vegetable, coconut & chilli, served with fragrant lemon rice  $\nu$ 

#### STICKY PORK BELLY

Slow cooked pork belly served with crushed pico new potatoes & Asian style slaw

# "PICANHA" DRY AGED RUMP CAP STEAK

8oz rump steak served with triple cooked chips, roasted vine cherry tomatoes & watercress

#### **BLACKENED MARKET FISH**

Al pastor rubbed fish with gallo pinto, papaya mojo & red pepper puree

## SHARING SURF & TURF

Dry aged ribeye steak with gambas pil pil prawns, chimichurri potatoes, roasted corn & padron peppers

# DESSERTS

SELECTION OF ICE CREAM & SORBETS Seasonal flavours & served with chocolate wafers

GOOEY BAKED CHOCOLATE BROWNIE Callebaut chocolate crumb & Jude's chocolate ice cream

CHURROS LOOPS With vanilla ice cream





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