



VALENTINE'S MENU

A gourmet street food dining experience to share with someone special.

Enjoy arrival Prosecco and Tempura Oyster with Bloody Mary Salsa & Parma Crisp to start.

Choose any five tapas style items per couple:

LAND

Pork Taco

Slow-braised pork cheek coated in our own mojo marinade with salsa, guacamole, crispy onion, and pink pickled onion.

Lamb Chaat

Crispy Bombay chips with mint yoghurt, spicy lamb, our chutney and coriander salad.

Chicken 'Yuk Sung'

Crispy gem lettuce filled with 'chicken yuk sung', crispy salt and pepper chicken, crispy spring onion, shredded vermicelli and soy dressing.

Barbacoa Steak

Flat iron steak in a barbacoa rub, served with a Cuban chimichurri salsa and radicchio salad.

Espetada

Short beef rib skewer with celeriac remoulade.

SEA

Louisiana Prawn Gumbo

Large Atlantic prawns and smoked bacon in a rich Louisiana style tomato gumbo sauce, with very British sourdough chunks.

Crab Cannelloni

Brown crab meat mousse with a light cucumber, fennel and lime salsa, topped with a citrus and chilli infused white meat.

Fish & Chips

Tempura-battered cod cheek with mushy pea mayo and salt & vinegar polenta chips.

Mackerel Pakora

Smoked and fresh mackerel spiced fritters served with a bhel puri salad, (layers of our chutney, herb yoghurt, mixed coriander leaf and crispy 'Bombay mix').

Lobster Roll

Lobster meat bound in a lime and chilli mayo, with gem lettuce served in a brioche roll.

MOTHER

(vegan)

Spanakopita

Filo parcels filled with 'feta', spinach and citrus served with a mint 'yoghurt'.

Arancini

Semi-dried tomato risotto balls served with smoked paprika mayo.

Mojo Taco

Cured celeriac coated in our mojo sauce with salsa, guacamole, crispy onion and pink pickled onion.

Bakso

'Meatballs' served with noodles and a deep mushroom broth, finished with spiced crispy noodles.

Samosa Bites

with an Asian spiced potato filling served with a bhel puri salad, (layers of our chutney, herb yoghurt, mixed coriander leaf and crispy 'Bombay mix').

Finish the evening with a homemade assiette of chocolate desserts.