

Valentine's

DAY 2025

APÉRITIFS

Porn Star Martini 10.00
Vanilla Vodka, passion fruit liqueur, lemon juice, vanilla sugar and Prosecco

Aperol Spritz 9.50
Aperol, Zarlino Prosecco and a dash of soda water

Espresso Martini 10.00
Smirnoff Vodka, Kahlua, gomme syrup and fresh espresso shaken over ice

Elderflower Bellini 9.95
St Germain Liqueur topped up with Zarlino Prosecco

FOR THE TABLE

Olives V VE GF 3.00
Marinated Green, Kalamata Olives with Garlic Cloves & Pepper

Whole Baked Sourdough V 5.25
With salted butter

STARTERS

Duck Bao Buns 9.95
Shredded duck in a hoisin glaze, cucumber & carrot straws, spring onion, sesame seeds

Garlic Mushrooms V GF 7.25
Served in a creamy sauce on toasted sourdough

Piri Piri King Prawns GF 10.95
Served with rustic bread and a lemon wedge

Burrata & Tomato Salad V GF 7.95
Creamy burrata cheese with sweet roasted tomatoes, pine nuts & basil, drizzled with olive oil

MAINS

Stuffed Chicken GF 18.95
Mozzarella, sun-dried tomato and spinach stuffed chicken breast wrapped in bacon. Served with green vegetable medley, hasselback potatoes and a creamy white wine sauce

10oz Ribeye Steak GF 25.00
Chunky chips, roasted vine tomatoes and Portobello mushrooms
add Peppercorn or Bearnaise sauce 2.50

Pasta Alla Vodka V VE 19.50
Rigatoni pasta cooked in a creamy tomato sauce with vodka, shallots & garlic. Finished with fresh Parmesan cheese.
choose from: Chicken Breast or Burrata

Herb Crusted Salmon GF 17.95
Salmon fillet baked with a parmesan herb crust. Served with Hasselback potatoes, green vegetable medley & a white wine sauce

Fajitas GF
Sautéed onions & peppers with warm tortillas, guacamole, sour cream, salsa and cheddar cheese
choose from: Harissa Chicken 16.95 or Halloumi 15.95 V



DESSERTS

Affogato Amaretto V GF 8.95

Vanilla ice cream, a shot of espresso and Disaronno to pour over & enjoy

Belgian Waffle 8.50

Warm brownie, toasted marshmallow & vanilla ice cream. Drizzled with chocolate sauce

Salted Caramel Crème Brûlée V GF 7.25

Sticky Toffee Pudding V 7.95

Served with your choice of custard or ice cream

Lemon Berry Delice V VE GF 6.95

Biscuit base & a creamy lemon filling, topped with a summer fruit compote

After Dinner Drinks

Americano	3.30	Espresso	2.50
Cappuccino	3.50	Flat White	3.60
Chai Latte	4.00	Hot Chocolate	3.95
Cortado	3.00	Latte	3.50
English Breakfast Tea	3.00	Mocha	4.00

Floater Coffees 9.50

Your choice of liqueur in a black coffee served in a glass topped with fresh whipped cream. Liqueur choices: Jameson's whiskey, Tia Maria, Dark Rum, Courvoisier VS

Espresso Martini 10.00

Chilled espresso, vodka, white curacao, coffee liqueur

Masthouse Single Malt 5.75

Chatham Royal Dockyard Copper Rivet Distillery

Glavya Whiskey Liqueur 4.00

Cockburns Port 3.50

Baileys 5.00

Remy VSOP 6.00