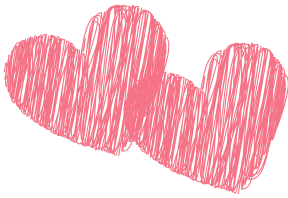


3 COURSE VALENTINES MENU

£60 per person with Live Music, a 3 course meal & a glass of our GRAND CRU Champagne



Joe's
Favourite
Starter

STARTERS

Crab, Prawn & Papaya cocktail

Layers of papaya, crab meat & peeled prawns & sliced oranges on a crisp gem lettuce leaf topped with marie-rose sauce

Beef Polpette

Our homemade meatballs are made using cuts of our aged ribeyes, veal & minced beef. Served in tomato sauce with warm baguette



Mozzarella Parcels

Deep fried breaded mozzarella parcels & spicy tomato dipping sauce



Breaded Goats Cheese

Thick slice of goat's cheese, deep fried in Panko breadcrumbs. Drizzled with honey & served with a sweet tomato relish

Garlic King Prawns

Grilled garlic & butter king prawns in a sizzling hot dish with baked French bread

Calamari

Deep fried & battered squid rings served with homemade garlic & lemon mayonnaise and a wedge of lemon

Mussels Provinciale

Large fresh mussels in sweet tomato, garlic, and basil sauce with French bread

MAIN DISHES

Chef Rob's
Favourite
Pasta

Gnocchi With Chicken & Creamy Parmesan

Pasta dumplings with Chicken breast, baby spinach leaves & cherry tomatoes. Cooked in a creamy parmesan sauce and garnished with fresh basil & parmesan shavings.

9oz Ribeye Steak & Chips

28 days matured, cooked how you like and topped with garlic butter.
With *French fries and 1/2 grilled tomato*

Pollo Parmigiana

Oven baked chicken breast with aubergine, mozzarella & topped with a parmesan gratin
Served with green beans & potatoes

Pollo Mexicana

Chicken Breast with layers of ham, mature cheddar & our homemade tomato sauce.
Served with green beans & potatoes

Vitello Milanese

Veal topside, pan-fried in flour, egg & panko breadcrumbs. Served with Spaghetti in our homemade tomato & Bolognese sauce.
Can also be made with Chicken Breast

Sicilian Cherry Tomato Seabass

Filletted seabass chopped anchovies & cherry tomatoes, black olives, capers, garlic and olive oil

Swordfish & Prawn Pizzaiolla

Flame grilled swordfish steak topped with tomatoes, prawns, olives and capers



DESSERTS



*Our Famous
Cheesecake*

Homemade Lemon Cheesecake

Homemade lemon and thick mascarpone cheesecake on a biscuit base made of digestive biscuits, salted butter. Topped with sweet lemon curd and served with homemade raspberry coolie drizzle

Joe's Extra Chocolatey Tiramisu

Layers of rich, whipped creamy Mascarpone cheese & Savoardi biscuits soaked in strong coffee and amaretto. What sets this Tiramisu apart is the dark chocolate shavings laid just above the bottom layer of the cake

Vanilla Panna Cotta

Homemade vanilla Panna cotta served with blueberries, crushed meringue & raspberry coolie

Mint Chocolate Trufito

Mint ice cream with a chocolate sauce centre surrounded by a chocolate shell all coated in crunchy mint pieces

Simply Chocolate

Chocolate brownie topped with a dark chocolate mousse & milk chocolate shavings.
Served with Madagascan vanilla ice cream

Affogato

1 single shot of DISARONNO & a DOUBLE ESPRESSO poured over 2 scoops of Italian vanilla ice cream and garnished with a chocolate wafer straw

Lemon Sorbet

Deliciously light, fresh and tart.
The best way to end your meal if you don't fancy a heavier dessert

DON'T FANCY A DESSERT?

All cocktails contain a minimum of 50ml of alcohol

*New
Cocktail*

Limoncello Margerita

Limoncello, Tequila, syrup, Lemon juice, shaken with ice and served with 1/2 salted rim glass and a lemon wheel.

Sex On The Beach

Vodka, Archers, Orange Juice and Grenadine shaken with ice and a wedge of lime to finish

Espresso Martini

Vodka, Tia Maria, double espresso & brown sugar shaken and poured over ice to create a cream top. Garnished with coffee sprinkles.

Aperol Spritz

Aperol, Prosecco & Soda over ice, garnished with a wedge of orange

Blue Lagoon

Vodka, Blue Caracao and a squeeze of lime, topped with a head of lemonade

Malibu Sea-Breeze

Malibu, layered with pineapple and cranberry juice, finished with a fresh squeeze of lime

Pornstar Martini

Vanilla Absolut Vodka, Passoa, Vanilla syrup, Passion fruit juice, squeeze of lime and garnished with a passion fruit wedge and a shot of Prosecco on the side.

