



Valentine's MENU



Choose from a three-course dinner

With a glass of prosecco, wine or beer

To Start

Truffle Arancini

Panzanella Salad, Smoked Cherry Tomatoes Marinara

Black Kale & Prosciutto Salad

Honey & Mint Vinaigrette, Toasted Walnuts, Pecorino

Crispy Boneless Chicken Wings

Pink Peppercorn & Honey Glaze, Parmesan Crumb, Cucumber Puree

Pink Cauliflower & Ginger Soup

Served with Heritage Bread Loaf

Porcini Tagliatelle & Chicken Croquette

Grana Padana, Extra Virgin Olive Oil, Walnut Pesto

Grilled Sea Bass & Artichoke Caponata

Pan fried rosemary Gnocchi, Grilled Asparagus, Lime & Orange Bisque

Braised Lamb & Thyme Crushed Potatoes

Courgettes & Pea Salsa, Red Wine & Thyme Jus, Mint Oil

Sundried Tomatoes & Goats Cheese Tart

Spinach Purée, Charred Aubergine Caviar, Pistachio Crumb, Beetroot Essence

*Steak Option: Irish Beef Steak

10oz Sirloin Steak, Portobello Mushroom, House Fries, Choice of 1 Sauce - Triple Peppercorn Sauce, Garlic Butter, or Béarnaise (€7.50 supplement)

Dessert

Martinucci Amaretto Cake

Candied Pear, Almond Cream, Chocolate Twirl

Dehydrated Raspberry Sorbet

Mixed Berry Compote, Meringue Shavings & Coffee Cookie Crumble

Valentine's Cocktail

Cupid's Kiss €10

Pink Gin Sour: 2oz Pink Gin, 1oz Fresh Lemon Juice, ½ oz simple syrup, 1 large egg white



This Valentine's menu is a celebration of love, inspired by my travels through the heart of Italy — from the sunlit hills of Tuscany to the vibrant coastlines of Sicily. Each plate tells a story of passion, simplicity, and connection — the very essence of Italian dining. Tonight, may every flavour whisper *amore*, and every bite remind you that love, like great food, is meant to be shared.

— Jay Ciochina
Head Chef

