

# Valentine's Day at Monmouth Kitchen

Saturday 14th February 2026

Four plates & a glass of Pommery Brut Royal £80 per guest

## To Start

### Sea Bass Ceviche (430 kcal)

with avocado, corn, and red onion

### Beef Carpaccio (332 kcal)

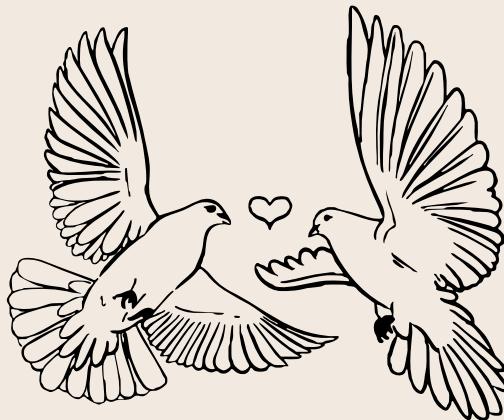
dressed rocket, truffle oil, aged parmesan

### Orange & Avocado Salad (446 kcal)

with spicy lemon dressing VE

### Burrata Pugliese (412 kcal)

baby basil and san marzano tomatoes V



## Second Course

### Crispy Peppered Calamari (624 kcal)

with aji panka mayo

### Robata King Prawns (472 kcal)

with rocoto

### Margherita Pizza (605 kcal)

with torn basil V

### Robata Corn on the cob (319 kcal)

aji panka salted chilli and lime V

## Main Courses

### Crispy-Skinned Seabass Fillets (433 kcal)

spicy lemon dressing, samphire, shredded zucchini; served with rice

### San Marzano Tomato Gnocchi (241 kcal)

with chillies, tomatoes and basil oil VE

### Pecorino and truffle tortellini (1009 kcal)

with parmesan creme V

### Honey glazed beef short ribs (1250 kcal)

with rice

### Pollo a la Brasa (457 kcal)

peruvian grilled chicken with aji verde sauce; served with rice

## Dessert

### Crème Brûlée (527 kcal)

with almond ice cream V

### Pera Sensación (404 kcal)

white chocolate & vanilla mousse, pistachio sponge, honey ice cream, pear compote V

### Vegan Brownie (190 kcal)

served with coconut sorbet GF VE



If you have any allergies please speak to a member of the team.

A discretionary 12.5% service charge will be added to your bill.