



Monmouth
Kitchen

Valentine's Day Menu

14th February 2025

Four-Course Menu - £95 per guest with a glass of Pommery Rosé

To Start

Sea bass ceviche with avocado, corn and red onion

Black pepper-crusting beef carpaccio with shaved truffle and Parmesan

Orange and avocado salad with spicy lemon dressing (v)

Burrata Pugliese with baby basil and San Marzano tomatoes (v)

Second Course

Crispy peppered calamari with ají panka mayo

Robata king prawns with rocoto

Margherita pizza with torn basil (v)

Robata corn on the cob with salted chilli and lime (v)



Main Course

Dry aged rib-eye steak with warm gorgonzola butter

Crispy-skinned sea bass fillets with spicy lemon dressing, samphire and shredded zucchini

Pecorino and truffle tortellini with Parmesan crème

Pan-fried salmon with jalapeño, savoy cabbage, roasted potato and cream cheese

Gnocchi with San Marzano tomatoes, chillies and basil oil (v)

Dessert

Blackberry cheesecake

Café almendra

Coffee brûlée chocolate cacao, almond ice cream and mascarpone amaretto crème (v)

Pera sensación

White chocolate and vanilla mousse, pistachio sponge, honey ice cream and pear compote (v)

Please advise dietary requirements and allergies upon booking. If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. (v) Suitable for Vegetarians. (ve) Suitable for Vegans.