

# 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 ají panka mayo

### **Robata King Prawns (472 kcal)**

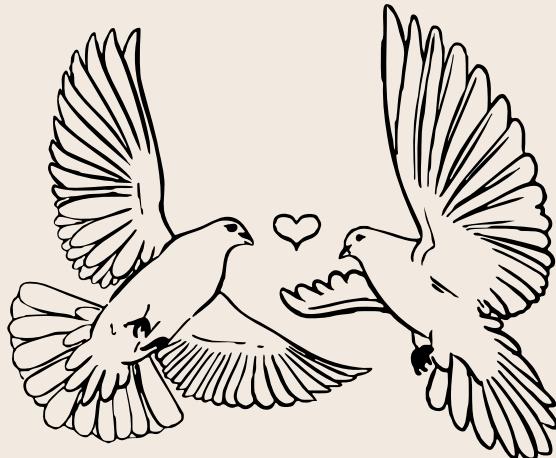
with rocoto

### **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 Sea Bass 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.