



# Valentine's

## Specials Menu 2025

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### Starters

#### BAKED CAMEMBERT TO SHARE (V)

*Roasted Piccolo tomatoes, vintage balsamic, extra virgin olive oil, toasted sourdough, soft herbs*  
16.95 (1081 kcal)

#### ANTIPASTI OF CURED MEATS TO SHARE

*Parma ham, bresaola, bell red pepper piperade, buffalo mozzarella, fresh basil, extra virgin olive oil, toasted breads*  
18.95 (866 kcal)

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### Mains

#### LINGUINE OF KING PRAWNS ARRABBIATA TO SHARE

*Fresh chillies, pomodoro sauce, garlic butter, fresh herbs*  
30.00 (719 kcal)

#### RACK OF LAMB TO SHARE

*SERVED PINK OR WELL DONE*

*Petit pois à la Française, mint vinaigrette, soft herbs*  
52.00 (1685 kcal)

#### SURF & TURF TO SHARE

*SERVED PINK OR WELL DONE*

*28-day Campbell Brothers' sirloin steak, chimichurri, jumbo black tiger prawns, garlic butter, Koffmann fries, soft herbs*  
56.00 (1939 kcal)

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### Set Menu Option

ENJOY TWO COURSES (STARTER & MAIN) FOR £80, INCLUDING:

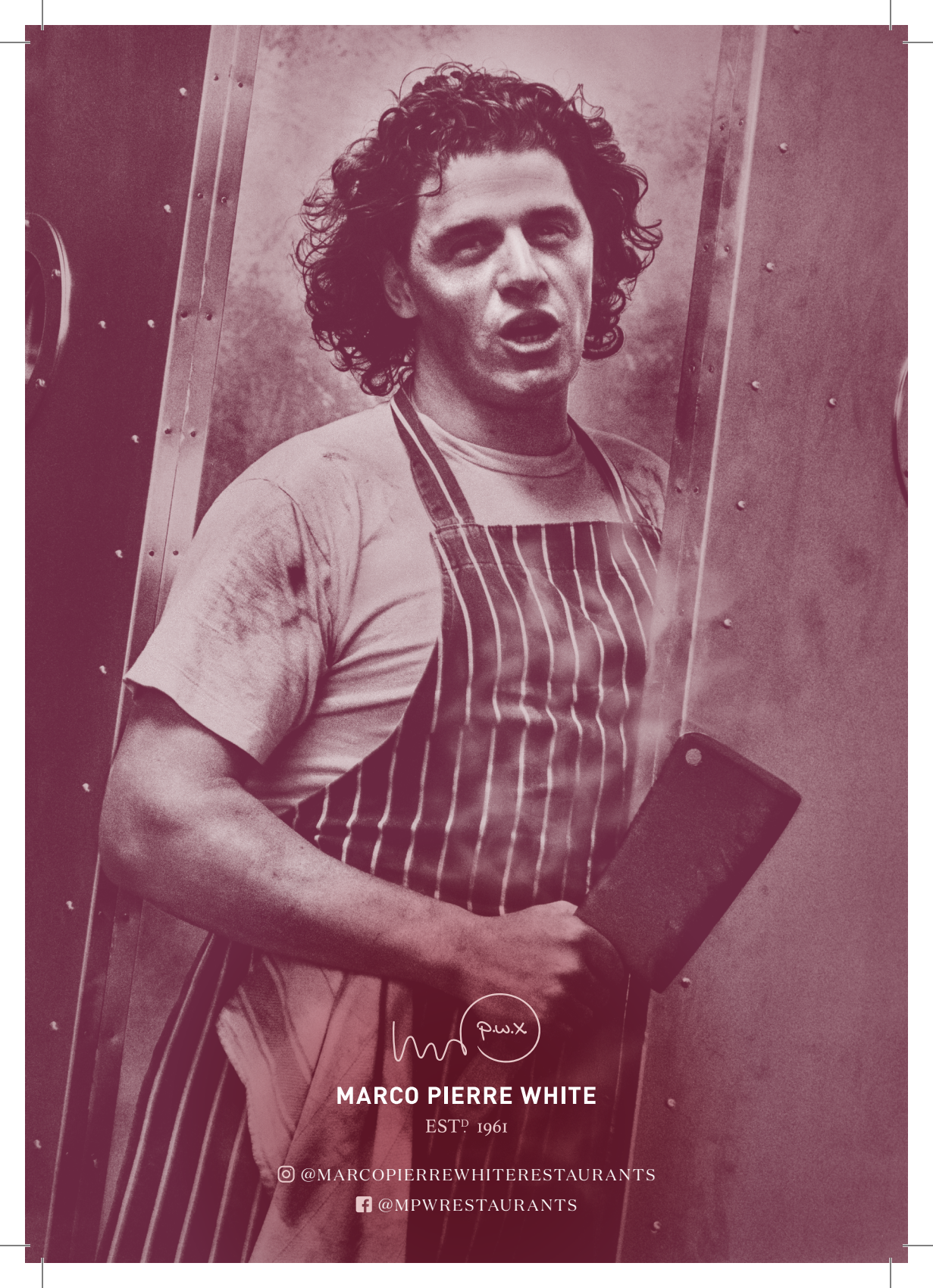
*A glass of wine (available with Rack of Lamb or Double Sirloin)*

*A bottle of wine (available with Linguine of king prawns Arrabbiata)*

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Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) Vegetarian. (VE) Vegan.





**MARCO PIERRE WHITE**

ESTD 1961

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 @MPWRESTAURANTS