

THE MENU

WELCOME DRINKS

Wine: a glass of Prosecco, Sauvignon Blanc, Merlot or Zinfandel Rose

Beer: Cisk or Cisk Excel 4.2%, Heineken 5.0%, Corona Extra 4.5%, or Asahi Super Dry 5.0%

Blonde Pale Ale: Hopleaf Pale Ale 3.8%
Golden Bay Blonde Ale: Leffe Blonde 6.6%

Wheat Beers: Hoegaarden Blanche 4.9%

Amber / Dark Ales: Blue Label Amber Ale 4.7% or Leffe Brune 6.5%

Non-Alcoholic Beer & Ciders: Carlsberg 0.0 or Somersby Apple/Pear/Blackberry Cider

Soft drinks available

MAIN COURSE

Choose a Platter To Share

Cheese & Cured Meat Platter (NGI):

4 types of cheese, 4 types of cured meat, grapes, jam, walnuts, grissini & galletti Gluten-free bread is available at an extra charge

Mini-Burger Platter:

2 Classic beef mini burgers, 2 pulled pork mini burgers, 2 katsu chicken mini burgers & super crunch fries

Vegan Platter (NGI):

Beyond meat sausage, deep-fried tofu, 3 types of vegan cheese, jam, grapes, walnuts, grissini, bread & galletti
Gluten-free bread is available at an extra charge.

Add-on Dessert:

You can choose to add dessert & a drink to this package by upgrading to **premium**.

Please choose any 2 from the following:

Chocolate Fondant with Ice Cream

White Chocolate Matcha & Blueberry Fusion Cheesecake

Apple & Lychee Crumble

Imparet (date filled traditional pastry) with Fig Ice Cream

Vegan Sticky Date & Walnut Pudding (NGI VG LF)

Any questions regarding this menu, please call +35677441347



It doesn't end there...

The talented Mixologists at The Thirsty Barber have handcrafted 2 bespoke cocktails that are inspired by Valentines Day, and are sure to amaze.

With live entertainment, and a cocktail menu to keep your taste buds teased, relax and unwind with your sweetheart this Valentines Day

- The Valentines cocktails are exclusive to this offer -

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Please note Bookings are not available Sunday 13th

