

SOUTH BEACH

VALENTINES 2026

£69 PER PERSON | AVAILABLE SATURDAY

A SELECTION OF SNACKS

Poached champagne oyster

Duck liver parfait, brioche, caramalised pineapple

Caponata, baba ghanoush

STARTERS

Beef Tartare

prime fillet of beef, beef fat soliders, confit egg yolk

Crab Tart

handpicked white crab, pink grapefruit, brown crab, key lime aioli

Mushroom Risotto

cep mushroom puree, saute New Forest wild mushrooms,
poached hens egg, shaved parmesan

MAINS

Surf & Turf (to share)

Chateaubriand, triple cooked chips, garlic butter scallops and
prawns, bernaise sauce, steak salad (add half lobster £MP)

Salmon en Croute

tender stem broccoli, duchess potato, champagne and caviar sauce

Fiocchi Ravioli

four cheeses, truffle emulsion argula pesto

DESSERT

Lux Chocolate Rose Chocolate Mousse
chocolate tuile, strawberry coulis

British Cheese Selection

Isle of Wight Blue, Lincolnshire Poacher, Tunworth

TO FINISH

Homemade Chocolate Truffles

If you are concerned about any food allergies, intolerances or dietary requirements, please ask a member of the team, who will be delighted to assist. All prices are inclusive of VAT. A discretionary 12.5% gratuity is added to the bill and divided between all staff, independently from the business.

