

PAPARAZZI

RESTAURANT



VALENTINE'S EXPERIENCE

LIVE VOCAL PERFORMANCE

THREE COURSES | SELECTED SIDES INCLUDED | £85 PER PERSON

Chapter One

Choose one

WAGYU BAO BUNS

Chilean wagyu minced beef, dynamite sauce, pickled onion cabbage and spring onions.

CALAMARI ALLA PAPARAZZI

Crispy calamari with yuzu aioli and chili gremolata.

PANKO HALLOUMI

Fried Cypriot cheese with morello cherry fig and toasted pistachios

KOREAN STICKY WINGS

Deep fried boneless wings, glazed in spicy Korean sauce and sesame seeds.

DYNAMITE KING PRAWNS

In our tangy bang bang sauce with chilli pepper.

LAMB YAKITORI

A Japanese classic, served on skewers in a sticky tare glaze.

Chapter Two

Choose one

WAGYU RIBEYE

(Additional £40)

Australian Jack's Creek Wagyu, marble score 8-9, charcoal grilled and served with sautéed French beans, cherry tomatoes, watercress & French fries

BLACK ANGUS FILLET

Charcoal grill served with sautéed French beans, roasted cherry tomatoes, water cress salad & French fries.

SAUCES: PEPPERCORN | MUSHROOM

LAMB CUTLETS

Chargrilled Milk fed lamb cutlets served with sautéed new potatoes, French beans and minted jus.

CHICKEN THIGHS

Off the bone grilled corn-fed chicken, served with sautéed French beans, truffle mash, cherry tomatoes and topped with peppercorn sauce.

TOKYO GLAZED SALMON

Roasted salmon in teriyaki glaze with golden sweet potato, pickled ginger and toasted sesame.

CHILLI PRAWN TAGLIATELLE

Fresh tagliatelle tossed with king prawns, garlic, red chilli and cherry tomatoes, finished with lemon, olive oil and parsley.

CRISPY YUZU CHICKEN

Crispy chicken breast glazed with yuzu-soy, served with sticky coconut rice, sesame greens, spring onions and pickled radish.

MISO WILD MUSHROOMS

Sautéed wild mushrooms served over sticky coconut rice with miso-glazed greens, pickled radish and toasted sesame.

Sides

Choose one

SAUTÉED WILD MUSHROOMS

TRUFFLE & PARMESAN FRIES

CREAMY MASH POTATOES

MEDITERRANEAN SALAD

SWEET CHILLI BROCCOLI

MAC 'N' CHEESE

Chapter Three

Choose one

CRÈME BRÛLÉE

Silky vanilla custard with a crisp caramelised brûlée top

WARM BROWNIE

Indulgent chocolate brownie with the perfect fudge centre. Served with Madagascar vanilla ice cream.

RED BERRY & PISTACHIO ROSE

Pistachio biscuit, red fruit compote, Bulgarian yoghurt mousse

SORBET SELECTION

Choose any 3 scoops:
Dark Chocolate · Yuzu · Mandarin

FOOD ALLERGIES & INTOLERANCES

We make every effort to provide allergen free food on request, however this cannot be guaranteed as we handle allergens on the premises. Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide. If you are allergic to certain ingredients please notify our staff before ordering.

a discretionary 12.5% service charge will be applied.