

ON ARRIVAL

GLASS OF BUBBLY £7.00

Lively Prosecco with flavours of pear, apple & grapefruit – & plenty of sparkle!

PINK NEGRONI £12.00

Love at first sip! This pretty pink cocktail will make your heart race! This loveable concoction combines pink gin, vermouth & Campari.

SOMMELIER'S CHOICE

FINCA LA COLONIA, SAUVIGNON BLANC, BODEGA NORTON ARGENTINA £29.00

An attractive, herbaceous bouquet & a vibrant palate of green apple & watermelon.

PORTEÑO MALBEC, BODEGA NORTON ARGENTINA £30.00

An exuberant new Malbec inspired by the filete art movement of Buenos Aires. Layers of ripe dark berries with notes of spice, coffee, & chocolate all combining in an enduring sumptuous finish.

SHARE THE LOVE WIN A £50 GIFT CARD!

Share your Valentine's memories...

Tag us on Instagram: @sonrisa_restaurant or Facebook: @sonrisa using the hashtag #LoveSonrisa for your chance to WIN a £50 Gift Card to spend at Sonrisa!

Prize draw on Monday 19th February 2024. Winner will be notified.

VALENTINE'S SHARING MENU

Starters & Main courses presented across the table, for guests to share & taste each dish. Desserts served one per person. Minimum 2 Guests.

TO BEGIN

IBERIAN PÂTÉ

Delicious pâté of Iberico ham on toasted Galician bread. (G)(D)

CROQUETTE

Wild mushroom croquette with a velvety porcini mushroom purée. (G)(So)

CALAMARI

Crispy fried squid rings, served with a roasted garlic & lemon aioli. (G)(Mo)(So)

TO FOLLOW

ROASTED CHICKEN & ROMESCO

Juicy chicken thigh with a warm almond & red pepper sauce. (D)(N)(G)

BEEF FROM THE PARRILLA

Juicy flat iron steak grilled over coals with picante chimichurri. (D)

SEABASS

Plancha grilled fillets on a spiced red pepper & tomato sauce. (F)(So)

ROASTED VEGETABLE SELECTION

Roasted squash & tenderstem broccoli infused with butter, red chilli & fresh chopped herbs. (D)

PAPAS

Fried potato chunks seasoned with salt, garlic & parsley. (So)

TO FINISH

MUSCOVADO PUDDING

Sticky toffee Sonrisa-style. Warming flavours of spice, served with a toffee sauce & vanilla ice cream.

(D)(G)(E)

£45.95 PER PERSON