

AN ENTIRELY ELEGANT

Valentine's

WITH



THREE COURSES

£28.95 PER PERSON

AVAILABLE 13TH-15TH FEBRUARY

ALLERGEN & DIETARY INFORMATION

Our easy to use allergen guide is available on the food section of our website or the Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross-contamination may occur, and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

Valentine's Menu

THREE COURSES £28.95 PER PERSON

RAISE A TOAST

Fine wines at special edition prices:

Laurent-Perrier Cuvée Rosé, Champagne France £13.45 | £67.95
Cloudy Bay Sauvignon Blanc, Marlborough New Zealand £39.95

Villa Belvedere Amarone della Valpolicella 2015, Veneto Italy £44.95
Château Léoube Organic Rosé, Côtes de Provence France £34.95

STARTERS

SHARING SEAFOOD PLATTER *for two* King prawns, smoked mackerel fillets, smoked salmon and salt & Szechuan pepper squid, with rustic bread and Marie Rose sauce **+£3 per person**

BAKED CAMEMBERT *for two* topped with roasted seeds, rustic toast and a spiced fruit & sloe gin chutney (v)

SEARED WILD ATLANTIC SCALLOPS served with crisp pancetta and minted pea purée **+£3 per person**

BALSAMIC & ROSEMARY LAMB KOFTAS with a Greek-style salad, creamed goats' cheese, roasted chickpeas and pomegranate molasses

TEMPURA OYSTER MUSHROOMS lightly battered, with a soy, lime & ginger dip (v) *Vegan alternative available*

DUCK LIVER & PORT PARFAIT with a spiced fruit & sloe gin chutney, served with rustic toast

MAIN COURSES

16oz CHATEAUBRIAND *for two* with twice-cooked chunky chips, roasted mushroom, tomato, béarnaise and peppercorn sauce **+£8 per person**

MAPLE PORK BELLY AND PIG CHEEK on Dijon chive mash, cavolo nero, crisp prosciutto and a red wine & sage jus *Add scallops, +£4 per person*

ROASTED SALMON FILLET with pan-fried samphire, broccoli & baby spinach, confit tomatoes and lemon olive oil

PANKO-BREADED CHICKEN MILANESE topped with a slow-roasted tomato sauce, smoked cheddar and crisp prosciutto, served with rich chicken gravy and skinny fries

SLOW-ROASTED TOMATO & ALMOND BAKE topped with beetroot, carrot, spinach and roasted celeriac (ve)

10oz 30 DAY-AGED RIB-EYE STEAK served with twice-cooked chunky chips, roasted mushroom, confit tomato and parsley butter **+£6 per person**

Finish with red wine jus, chimichurri, peppercorn, béarnaise or beef dripping sauce £1.95, king prawns & garlic butter £3.95

OUR DIRTY BURGER prime beef burger with crispy bacon and lashings of cheese in a sesame seeded bun, with a gherkin, beef dripping sauce and fries on the side

VEGAN CAULIFLOWER STEAK topped with an almond crumb and served with Balvenie whisky-soaked raisins, green beans, pickled shallots and a BBQ glaze (ve)

LOBSTER & DEVON CRAB FISHCAKES with asparagus, pea & truffle oil velouté topped with crispy seaweed. Served with your choice of salad or fries

RACK OF LAMB with chorizo, butternut purée, roasted shallots, cavolo nero, dauphinoise potatoes, chimichurri and red wine jus **+£5 per person**

Halloumi fries & sweet chilli sauce (v) £4.95
Crispy onion rings (v) £3.50

Classic mac & cheese (v) £3.95
Tenderstem broccoli, asparagus & green beans in a soy glaze (ve) £3.95

DESSERTS

INDULGENT ETON MESS NEST *for two* White chocolate and raspberry giant meringue nest, filled with whipped cream, fresh berries, blackcurrant curd, forest fruit compote and drizzled with Belgian chocolate sauce

THE AMBASSADOR'S MELTING CHOCOLATE & HAZELNUT BOMB rich chocolate ganache, hazelnut, crisp wafer and vanilla ice cream, encased in a dark chocolate sphere, melted with hot white chocolate sauce. Excellente! (v) **+£2 per person**

RUM BABA Rum-soaked sponge, black cherries in Kirsch and whipped cream (v)

PINEAPPLE TARTE TATIN in caramel sauce, with Jude's vegan vanilla ice cream (ve)

WARM HOME-BAKED CHOCOLATE BROWNIE with Belgian chocolate sauce and Bourbon vanilla ice cream (v)

CARAMEL CRÈME BRÛLÉE served with home-baked sultana & oatmeal biscuits (v)

BRITISH CHEESE BOARD Shepherds Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester and Isle of Man vintage cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and chutney (v) **+£2 per person**

FANCY A COCKTAIL INSTEAD?

ESPRESSO MARTINI an indulgent mix of Ciroc French Vanilla vodka, darkly sweet Tia Maria and cold-brew coffee, finished with a creamy foam

CHOCOLATE ORANGE NEGRONI

As smooth and sophisticated as a tailor-made Italian suit.
Bombay Sapphire gin is stirred down with indulgent
Grand Marnier, spiced up with the herbal orange of
Campari and rounded off with a dash of chocolate bitters.
£8.50

Americano £2.50

Cappuccino £2.75

Latte £2.75

A range of loose leaf teas £2.60

Hot chocolate £2.75

PORNSTAR MARTINI

A stylish and confident creation that's fruity
and sumptuous. Continental Ciroc French
vanilla vodka, juicy passion fruit and a shot
of indulgent Prosecco on the side.

£8.50

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Dishes containing fish may contain small bones. Some of our dishes contain alcohol. Weights stated are approximate uncooked weights. All items are subject to availability. If you require more information, please ask your server.