

AN ENTIRELY ELEGANT

Valentine's

WITH



THREE COURSES
£29.95 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 £29.95 PER PERSON

RAISE A TOAST

With the perfect pairing:

Laurent-Perrier Cuvée Rosé Champagne and freshly shucked Pyefleet rock oysters *Glass £14.95 per person | Bottle £69.95*

STARTERS

- STICKY PIG SHARING BOARD** *for two* Copper Marans scotch egg & golden beetroot piccalilli, sausage roll & brown sauce topped with seeds, pork belly on smoky creamed corn, crispy pig cheeks, apple sauce & crackling **+£3 per person**
- TRUFFLED HONEY BAKED CAMEMBERT** *for two* topped with walnuts, sticky fig, rye and sourdough bread on the side (v)
- SEARED WILD ATLANTIC SCALLOPS** served with lobster & crab bonbons, pea & truffle oil velouté **+£3 per person**
- DUCK LIVER & PORT PARFAIT** with a spiced fruit & sloe gin chutney, served with rustic toast
- MASSAMAN CHICKEN SKEWERS** on a pomegranate & coconut tzatziki sauce
- DUO OF SEASONAL BRITISH CAULIFLOWER** roasted cauliflower steak and creamy purée with a warm, pickled sultana dressing (ve)
- TEMPURA SQUID** with preserved lemon aioli & furikake
- CREAMY PARIS BROWN AND OYSTER MUSHROOMS** in a Blacksticks Blue sauce, on a toasted English muffin

MAIN COURSES

- 16oz CHATEAUBRIAND** *for two* twice-cooked chunky chips, confit tomato, flat mushroom and parsley butter. Choice of two sauces from peppercorn, béarnaise, chimichurri, porcini & black garlic or beef dripping **+£8 per person**
- ROASTED SALMON FILLET** with pan-fried samphire, broccoli & baby spinach, confit tomatoes and lemon olive oil
- ROTISSERIE STICKY GLAZED PORK BELLY** *Outdoor-reared heritage breed* on smoky creamed corn, roasted butternut squash, cavolo nero mashed potato, red wine jus & crispy crackling *Add scallops, +£4 per person*
- 10oz 30 DAY-AGED RIB-EYE STEAK** served with twice-cooked chunky chips, our signature caramelised onion, stilton & panko crumb tart, confit tomato & parsley butter **+£6 per person**
- Finish with chimichurri, peppercorn, béarnaise, porcini & black garlic or beef dripping sauce £2, king prawns in garlic butter £4*
- SLOW-ROASTED TOMATO & ALMOND BAKE** roasted sweet peppers, oyster mushrooms, slow-roasted tomato tapenade (ve)
- SEARED SEA BASS FILLETS** on ribbons of courgette marinated in lemon, with asparagus, baby potatoes, tenderstem broccoli and a vermouth velouté
- BUTTERMILK CHICKEN, SOMERSET BRIE & BACON PIE** creamed potato, cavolo nero, pan-fried oyster mushrooms and jus
- VEGAN CAULIFLOWER STEAK** topped with an almond crumb and served with Balvenie whisky-soaked raisins, green beans, pickled shallots and a BBQ glaze (ve)
- 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
- FOUR-BONE LAMB RACK** 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

Samphire & baby spinach (ve) £3.50

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. Excellence! (v) **+£2 per person**
- WARM HOME-BAKED CHOCOLATE BROWNIE** with Belgian chocolate sauce and Bourbon vanilla ice cream (v)
- LEMON MERINGUE FLAMED ALASKA** lemon mousse roulade rolled in raspberry sugar crunch, topped with vanilla ice cream & flamed meringue, with fresh strawberries (v)
- TIRAMISU** light sponge soaked in coffee liqueur, mascarpone cream & cocoa (v)
- PINEAPPLE TARTE TATIN** in caramel sauce, with Jude's vegan vanilla ice cream (ve)
- BRITISH CHEESE BOARD – CHOOSE THREE** Cropwell Bishop Stilton (v), Cenarth Brie (v), Blacksticks Blue (v), Fielding Cottage Wensum White soft goat's cheese (v) *made with unpasteurised milk* – Sharpham Savour (v), Lincolnshire Poacher
- With celery, grapes, onion chutney, sourdough bread and Fudge's nut biscuits **+£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 **£2.75**

Cappuccino **£2.95**

Latte **£2.95**

A range of loose leaf teas **£2.75**

Hot chocolate **£2.95**

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.