

VALENTINE'S DAY MENU

3 Courses £32 per person
Friday 14th & Saturday 15th February

STARTERS

TEMPURA SHARING PLATE FOR TWO

*Selection of Chicken, King Prawn, Seabass & Vegetables in a Crisp Chilli & Coriander Batter |
Chilli Dipping Sauce | Asian Greens | Sesame Salad*

CONFIT HAM HOCK (gfa)

Pickled Carrot & Mustard Terrine | Golden Beetroot Relish | Endive & Fine Herbs

TRUFFLED LEEK SOUP (v, gfa)

Sour Cream | Watercress Oil | Crusty Bread

BABY PRAWN & MANGO TIAN

Bloody Mary Mayonnaise | Crisp Gem Leaf | Pickled Cucumber Salad | Lemon Crouton

MAINS

CHARGRILLED CHICKEN & VEGETABLE SKEWER SHARING PLATE FOR TWO

Chermoula & Harissa Spices | Flatbread | Mezze of Dips & Salads | Rosemary & Smoked Paprika Potato Wedges

LEMON SOLE FISH & CHIPS

Lemon & Parsley Breadcrumbs | Fries | Crushed Peas | Lemon

MEDALLION OF BEEF

Braised Shin Croquettes | Potato Gratin | Mustard, Mushroom & Herb Cream

TOMATO, ROAST PEPPER & RICOTTA LINGUINE (v, gfa)

Sun Blushed Tomato | Capers | Black Olive | Rocket

CHARGRILLED SCOTCH 10OZ RIB-EYE STEAK (gfa) Supplement £10

Roast Tomato | Portobello Mushroom | Hand Cut Chips | Peppercorn Sauce | Watercress Salad

DESSERTS

GRAND DESSERT FOR TWO (v)

Selection of Mini Desserts & Gateaux | Salted Caramel & Chocolate Sauce | Ice Cream & Sprinkles

PASSION FRUIT DELICE (v)

Coconut Ice Cream | Mango Coulis

SALTED CARAMEL CHOCOLATE TORTE (v, vea, gfa)

White Chocolate Sauce | Chocolate Ice Cream

Please alert your server of any food allergies or intolerances that you have and we will do our best to accommodate your needs.
(v) vegetarian dish | (va) vegetarian available | (gf) gluten free dish | (gfa) gluten free available | (ve) vegan dish | (vea) vegan available

THE
BIRD
& BELL

