

Mariners Valentine's Menu

4 course meal £49.95

FIRST STARTER

Sharing degustation platter

Mackerel rilette, vitelotte crisps, caramelized cherry tomatoes, Roquefort, hazelnut and apple gâteau

SECOND STARTER

Tuna Tataki

Seared yellowfin tuna fillet, mixed vegetables julienne, teriyaki dressing

or

Pigeon

Roast breast of pigeon, caramelized walnut, beetroot compote, seasonal green leaves

MAIN COURSE

Beef

Grilled fillet of Aberdeen Angus beef, vintage Port and green peppercorn sauce, Dauphinois potato

or

Lamb

Roast rack of English lamb, garlic and parsley crust, garlic confit, rosemary jus, Dauphinois potato

or

Monkfish

Oven baked monkfish tail, bacon risotto, thyme infused cream

DESSERT

Desert trilogy

Assortment of mini desserts, chocolate fondant with raspberry center, honey and yuzu parfait, cherry heart gâteau

or

French and Suffolk cheese board

Served with baguette, biscuits, grape, spicy onion chutney, walnut celery

Wine suggestion for cheese & dessert +£5

Two 50ml glasses of sweet red and white wine, red Maury and white Bergerac.

Please tell the management if you have any nut or other allergies

