

AN ENTIRELY ELEGANT

Valentine's

WITH



THREE COURSES

£34.95 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 £34.95 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

TRUFFLED HONEY BAKED CAMEMBERT *for two* topped with walnuts, sticky fig, rye and sourdough bread on the side (v)

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

SEARED WILD ATLANTIC SCALLOPS served with lobster & crab bonbons, pea & truffle oil velouté

TEMPURA SQUID with preserved lemon aioli & furikake

MASSAMAN CHICKEN SKEWERS on a pomegranate & coconut tzatziki sauce

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

MAIN COURSES

16oz CHATEAUBRIAND with twice-cooked chunky chips, confit tomato, flat mushroom, parsley butter and your choice of two sauces from peppercorn, béarnaise, chimichurri, porcini & black garlic or beef dripping **+£3 per person**

ROTISSERIE STICKY GLAZED PORK BELLY & SCALLOPS smoky creamed corn, roasted butternut squash, cavolo nero mashed potato, red wine jus & crispy crackling

SEA BASS FILLET & CHARRED OCTOPUS baby potatoes, tomato & lemon aioli, samphire and baby spinach

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

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 **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)

FOUR-BONE LAMB RACK with chorizo, butternut purée, roasted shallots, cavolo nero, dauphinoise potatoes, chimichurri and red wine 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)

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

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

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

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

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)

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)

LEMON MERINGUE FLAMED ALASKA lemon mousse roulade rolled in raspberry sugar crunch, topped with vanilla ice cream & flamed meringue, with fresh strawberries (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)

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.