



# VALENTINES DAY

HARBOUR & BROWNS

2 COURSES: £24.50

3 COURSES £29.50

INCLUDES A GLASS OF PROSECCO OR WINE

## STARTER

- PIG CHEEKS WRAPPED IN PARMA HAM, APPLE CINNAMON PURÉE .
  - SEARED PIGEON BREAST, SPINACH, ALMOND & FIG .
  - GARLIC & CHILLI PRAWNS, MIXED PEPPERS .
- TARRAGON INFUSED GNOCCHI, WILD MUSHROOM SAUCE (V) .
  - ROAST GARLIC CAMEMBERT, SESAME DOUGH BALLS (V) .
- WILD MUSHROOM, SPINACH, CHERRY TOMATO BRUSCHETTA (VE) .

## MAIN

- HONEY & BOURBON BRAISED BEEF SHORT RIB, ROSEMARY & GARLIC CRUSHED NEW POTATOES, PURPLE SPROUTING BROCCOLI .
- 10oz RIB EYE STEAK, CHUNKY CHIPS, ASPARAGUS, GARLIC BUTTER - £5 SUPPLEMENT, MUST BE PRE ORDERED .
- CORN FED CHICKEN BREAST, POTATO FONDANT, BABY CARROTS, RED WINE JUS .
  - PAN FRIED SEA BASS FILLET, DILL RISOTTO CAKE, PAK CHOI .
  - GOATS CHEESE, ASPARAGUS & ROASTED RED ONION TART (V) .
  - LOADED SQUASH, RATATOUILLE & PARSNIP CRISPS (VE) .

## DESSERT

- TRIO OF SWEET TREATS FROM OUR CHEF .

PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS UPON BOOKING