



i love you, I KNOW

**ONE PLATE,
TWO FORKS**

£70 for 2 people
including 3 courses each - welcome glass of pink fizz

Let's get this started

LOBSTER BISQUE (gf) king prawn & lobster broth blended served with brandy & cream
ARTICHOKE GARDEN SALAD (ve) (gf) chargrilled artichoke hearts & Jerusalem artichoke served with Dijon mustard & a herb dressing
DUCK & FIG TERRINE served with fruit chutney, salad garnish & warm bread

Starter to share

A selection of smoked salmon, halibut & red velvet prawns with focaccia bruschetta, citrus salad & wild garlic pesto

The main event

CITRUS MONKFISH citrus juices & coriander marinated monkfish served with creamy risotto, snow peas & a tomato prawn pesto
RUMP OF LAMB (gf) British lamb marinated in a harissa spice, served with Bombay potatoes, courgettes, tender steam broccoli & a coriander & mint raita dressing.
BEEF MEDALLIONS SURF & TURF (gf) succulent whole tiger king prawn & tender beef medallions served with fondant potatoes, crispy kale & pink peppercorn sauce
COURGETTE & CAULIFLOWER FRITTERS (ve) topped with pineapple salsa & served with Chef's own butternut squash, courgette & "cheese" risotto

The big finish

CANTALOUPE MELON WAVE (ve) (gf) strawberries soaked in champagne, fresh melon ribbons & pink prosecco sorbet
WHITE CHOCOLATE & RED VELVET CHEESECAKE served with strawberry fruit coulis
BANANA FRITTER a warm banana fritter lightly dusted in sugar & cinnamon served with vanilla seed ice cream & maple syrup
DESSERT FOR TWO a beautiful platter of strawberry mousse, chocolate & Baileys soufflé & mini marbled chocolate cups with white chocolate mousse

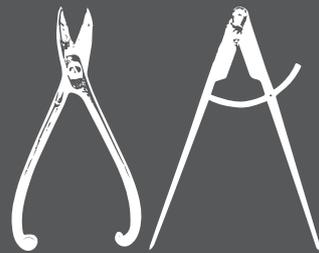
Dessert for two

A beautiful platter of strawberry mousse, chocolate & Baileys soufflé & mini marbled chocolate cups with white chocolate mousse

VALENTINE'S POTIONS:

LOVE POTION NO. 15 Tequila, White Zinfandel agave syrup, fresh strawberry & plum bitters **10**
LOVE ISLAND vodka, Chambord, pineapple juice, lemon juice & raspberry syrup **10**
NEW OLD-FASHIONED LOVE Appleton Estate rum, raspberry syrup, plum bitters & raspberry liqueur foam **10**
THE SALTY EX Buffalo Trace bourbon, salted caramel syrup & vanilla bitters **10**

Please always inform your server of any allergies or intolerance before your placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens on request, however we are unable to provide the information on other allergens. A discretionary optional service charge of 10 % will be added to your bill. All above prices are included of VAT. (v): vegetarian (ve): vegan (gf): gluten free (vg): vegan (*) : option available.



SAINT PAULS HOUSE

