

# **bbar**

## **VALENTINE'S DAY MENU**

*Available from 11th - 19th February*

### **STARTERS**

*(Choose one dish from the selection below)*

#### **PAN FRIED SCALLOPS**

*Orzo pasta, saffron cream, crispy bacon lardons*

#### **HAWAIIAN POKE BOWL (VE)**

*TiNDLE chicken, cucumber, watermelon, pineapple, red onion, chilli, mint, red cabbage, watercress, sesame, soy, brown rice*

#### **POTTED SALT BEEF**

*Pickled walnuts, piccalilli, toasted sourdough*

### **MAIN COURSES**

*(Choose one dish from the selection below)*

#### **FILLET STEAK**

*Wild mushroom brandy sauce, triple cooked chips, sauté spinach, Roquefort grilled tomato*

#### **MISO MARINATED BLACK COD**

*Lobster Mac 'n' Cheese, peas with pearl onion and pancetta*

#### **CAPE MALAY VEGETABLE BUNNY CHOW (VE)**

*Yellow rice, red onion with coriander, Mrs Ball's chutney, cucumber yoghurt, mango salsa*

### **DESSERTS**

*(Choose one dish from the selection below. All desserts sharing for a pair)*

#### **CHOCOLATE FONDUE**

*Honeycomb ice cream, strawberries, marshmallows, brandy snap, toasted hazelnuts, Medjool dates*

#### **ROASTED BANANA SPLIT**

*With vanilla, chocolate, strawberry ice cream. Pineapple coulis, chocolate sauce, whipped cream*

#### **CHOCOLATE ORANGE ESPRESSO MARTINI**

*Orange vodka, crème de cacao, coffee liquor, espresso, salty touch*

**£45 PER PERSON**

*(ve) vegan*

*We only use free range eggs and are committed to using sustainable fisheries for our fish supplies. If you are allergic to any ingredients or have any dietary restrictions please inform your waiter who can provide you with a list of allergens contained in our dishes. A discretionary 12.5% service charge will be added to your final bill. Prices are inclusive of VAT at the current standard rate.*