

Portobello

Valentines Day Menu 3 Courses for £24.95 per person

♥ STARTERS ♥

Tomato and roast pepper soup topped with basil oil and served with a warm bread roll

Meatballs and chorizo in a tomato sauce with herby fried potatoes, oven baked with a sprinkling of parmesan, served with a garlic and chive dip

Melted goats cheese bruschetta served with beetroot pickle on dressed rocket leaves

Crayfish and house cured salmon salad topped with a lemon and dill seasoned mayonnaise

-SHARING PLATTERS-

Platter of cured meats to share with fresh mozzarella, sun-dried tomatoes, olives, buttered spinach and fresh focaccia bread

Cheesy garlic breads, quartered and topped with the following; Crumbled goats cheese and sweet onion chutney, rocket, feta cheese and balsamic, marinated sun-dried tomatoes and basil, Roquito chillies and pancetta

♥ MAIN COURSE ♥

Smoked haddock topped green vegetable risotto with peas, green beans and parmesan.
Finished with balsamic roasted vine tomatoes

10oz locally sourced sirloin steak, chargrilled to your liking and topped with garlic and parsley buttered tiger prawns and scallops. With a choice of chips, rice, vegetables or a dressed side salad

Beef or vegetable lasagne served with garlic ciabatta and dressed side salad

Our classic hand stretched margherita pizza drizzled with basil pesto, red onions and cherry tomatoes. Oven baked and finished with your choice of either wild rocket and balsamic or mixed cured meats

Tender breast of chicken topped with asparagus and wrapped in parma ham, served on a creamy blue cheese sauce. With a choice of chips, rice, vegetables, dressed side salad or herby fried potatoes

Garlic roasted broccoli florets served on a dressed house salad topped with crumbled feta, toasted pine nuts and balsamic glazed vine tomatoes

Slow cooked lamb shank braised in its own juices with a hint of rosemary and mint, served with buttery mashed potato and roasted broccoli florets

♥ DESSERTS ♥

Affogato

Cheese and biscuits;
English cheddar, French brie, Italian gorgonzola and Applewood smoked with a fruit chutney

Baileys and caramelized orange tiramisu

Layered mixed fruit panna cotta, served with vanilla butter shortbread

Trio of chocolate desserts to share;
Triple chocolate and salted caramel brownie, white chocolate cookie dough and warm Nutella drizzled sugar waffle served with ice-cream and whipped cream