

Valentine's Day Menu

3 Courses from £43.95

Starters

Pan fried scallops drizzled with garlic butter and topped with crispy pancetta pieces, served with rocket and parmesan salad (£5.00 supplement)

Tomato, basil and roasted red pepper soup infused with basil oil served with a warm bread roll (v)

Burrata, peach, rocket and balsamic salad, drizzled with olive oil (v)

Portobello's famous garlic bread! (v)

Hand-rolled garlic bread topped with quarters of garlic butter, mozzarella, tomato sauce and pesto

-To Share-

Bruschetta selection;

Sun-dried tomato, fresh mozzarella and balsamic glaze

Smoked salmon and cream cheese

Tomatoes, olives and red onion with basil

Served with a pot of olives and feta

The Lover's Board (v)

Warm mixed breads, dolcelatte cheese and caprese salad, served with olive oil, balsamic and pesto dipping pots

Main Course

Chicken breast, pepperoni, chorizo and mixed peppers cooked in a creamy sauce and served with herby fried potatoes

Hand-rolled BBQ base pizza topped with mozzarella, BBQ pulled pork and caramelised red onion chutney

Burrata and black truffle filled ravioli cooked in a creamy cheese and truffle sauce drizzled with truffle infused olive oil and topped with rocket and shaved parmesan (v)

Avocado, sun-dried tomato and fresh torn mozzarella salad with a charcuterie meat rose

Home-made beef (or vegetable (v)) lasagne, oven baked and served with garlic ciabatta and a dressed side salad

Oven baked seabass with pan fried prawns, all drizzled with garlic butter and served with long stem broccoli

Hand-rolled pizza topped with roasted peppers, courgette, red onion and aubergine finished with rocket, shaved parmesan and balsamic glaze (v)

A 10oz sirloin steak, cooked to your liking, topped with a duck paté filled portobello mushroom and served with triple cooked chips (£5.00 supplement)

(£5.00 supplement)

Desserts

White chocolate and raspberry tartlets served with raspberry ripple ice-cream (v)

Belgian chocolate mousse encased in dark chocolate ganache, served with white chocolate sauce and vanilla mascarpone (v)

Two scoops of Champagne sorbet served with a pot of mixed berries, a shortbread biscuit and chocolate covered strawberries (v)

Three scoops of your choice of ice-cream: (v)

Vanilla, strawberries and cream, double chocolate chunk, mint chocolate chip or raspberry ripple

Cheese and biscuits - A selection of European cheeses served with biscuits and accompaniments (v) (£3.00 supplement)

-To Share-

The ultimate romantic dessert to share! (v)

A sweet platter of mini brownie bites, waffle pieces and salted caramel cheesecake pieces all served with fresh chocolate covered strawberries, white chocolate and milk chocolate dipping pots

(Please ask to see our hot drink selection)