

VALENTINE'S

3 COURSES £34.95

STARTERS

GOAT'S CHEESE & POACHED PEAR * v n

Rolled in crushed hazelnuts, served with cranberry, port & orange chutney and dressed watercress

COQUILLES ST JACQUES +£3

Scallop & prawn gratin, Gruyère & herb crust

GARLIC MUSHROOMS v

Sautéed chestnut, oyster & flat mushrooms with garlic, lemon & parsley cream and toasted baguette

CHORIZO & HALLOUMI SKEWERS

Matt's pineapple, red chilli & spring onion salsa, roasted red pepper tapenade & fresh coriander

COURGETTE & SWEETCORN FRITTERS ve n

Homemade spiced fritters, carrot, raisin & orange salad, red pepper tapenade, hummus & toasted hazelnut dukka

GAMBAS AL PIL PIL +£1.50

King prawns pan fried with garlic & chilli olive oil served with toasted baguette

MAIN COURSES

DUO OF PORK *

Serrano ham wrapped fillet & honey glazed belly pork with braised savoy cabbage & pancetta, wholegrain mustard sauce & dauphinoise potatoes

21 DAY AGED 227g SIRLOIN STEAK +£3

Chargrilled & served with peppercorn sauce, confit tomato, grilled mushroom, dressed rocket & skin-on fries

PAN ROASTED SALMON SUPRÊME *

Served with baby potatoes, peas, leek & asparagus in a white wine, cream & Grana Padano sauce

CONFIT DUCK LEG *

Confit duck leg & Toulouse-style sausage cassoulet, buttered green beans & thyme jus

PAN-ROASTED CHICKEN SUPRÊME *

With creamed leek, spring pea, mushroom, tarragon & truffle gnocchi

BUTTERNUT SQUASH, LENTIL & CUMIN WELLINGTON * ve

Served with balsamic roasted beetroot, sautéed kale & preserved lemon, chilli & herb dressing

DESSERTS

VALENTINE'S SHARING DESSERT * v

White chocolate mess, apple & blackberry crumble, triple chocolate brownie, crème brûlée & lemon tart

LEMON TART * v

Served with raspberry sorbet, Chantilly cream & raspberry coulis

WARM FRANGIPANE & RASPBERRY TART n v

Served with vanilla ice cream & raspberry coulis

CHOCOLATE & SALTED CARAMEL TART v

White & dark chocolate ganache tart served with vanilla ice cream



DIETARY INFORMATION

Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens.

If you can't access the internet, we will be happy to provide you with the information.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

v = made with vegetarian ingredients

ve = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this.

If you require more information, please ask your server.

n = this dish contains nuts

***** = this dish contains alcohol

Fish dishes may contain small bones. Weights stated are approximate uncooked weights.

Live nutrition information is available online. All items are subject to availability.

Due to the presence of nuts in some products, there is a small possibility that nut traces may be found in any of our menu items.

For parties of 8 or more, a discretionary 10% service charge will be added to the bill.

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