

THE RIVER GRILLE

Valentines menu

Welcome passion cocktail on arrival

Starter

Terrine of baby beetroot served with cottage cheese jelly, almond purée

Smoked Scottish organic salmon with whipped apple vanilla potato salad

Jerusalem artichoke soup served with artichoke leaves, truffle & Parmesan crisps

Confit of belly of pork with white bean salad, horseradish crisps

A salad of salsify served with a raspberry balsamic dressing

Intermediate (when ordering 4 course meal)

Lobster bisque with lemon grass and ginger

Tuna carpaccio with poppy seed and honey dressing

Champagne sorbet

Main course

Asian style duck breast, Pak choi sesame rice noodles, garlic & honey vinaigrette

Pavé of cod served with crushed Ratte potatoes, creamed leeks & baby squid casserole

Hay baked Welsh rack of lamb with garlic baby spinach, gratin potatoes & lavender red wine jus

Corn fed chicken stuffed with artichoke mousse served with vanilla bean fondant, braised baby gem & port reduction

Ravioli of butterbean and caraway with parmentier potatoes & Manchego cheese foam

28 day Aged 8oz sirloin steak served with triple cooked duck fat chips, confit of vine tomatoes & iced watercress

Dessert

Trio of chocolate, white chocolate fondant, chocolate truffles and chocolate & strawberry soup

Nougat glacé, pineapple soup, freeze dried mint leaves chilli syrup

Rosewater crème brûlée, honey Madeleine & clotted cream ice cream

Selection of Treveador farm cheeses, oat biscuits, fig chutney & rye bread

Valentine platters for 2, rosewater crème brûlée, mango panna cotta and strawberry & white chocolate mille feuille

3 course at £34.50

4 course £39.50

Whilst every care is taken in the preparation and cooking of our food, we cannot guarantee that they may not contain or come into contact with nuts or nut based products.

For those with special dietary requirements or allergies please do speak with the restaurant manager.

All prices are inclusive of VAT at the current rate