Valentine's Day
At The Brew House

<u>To Start</u>

Native Oysters with Lemon, Tabasco and Shallot Vinegar
£5.95

Wild Garlic and Sheep's Cheese Soufflé with Chive Cream
£6.95

Snails in Garlic Butter with Freshly Baked Bread
£7.95

Baked Scallops with Cucumber and Fennel Tops
£8.95

Gruyere Fondue for Two
£10.95

Charcuterie Board for Two
Chicken and Duck Liver Parfait, Ham Hock Terrine,
Smocked Duck Breast,
Pickles and Toast
£14.95

<u>*To Share*</u>

Whole Roast Lobster with Garlic Butter
£45

Roast Rib of Aberdeen Angus Beef
with Dauphinoise Potatoes
and Cavalo Nero
£54

<u>*For Main*</u>

Caramelised Shallot, Pear and Goats Cheese Tart with Beetroot and Walnuts
£11.95

Pan Fried Guinea Fowl with Olive Mash and Port Jus
£13.95

Poached Sea Trout with Coco Beans and Seaweed
£14.95
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Slow Roast Chump of Lamb with Bacon, Peas and Sweet Breads
£16.95

<u>*To End*</u>

Champagne Sorbet
£3.50

Rose Jelly with Blood Orange Sorbet
£5.95

Rum Baba with Chantilly Cream and Raspberry Coulis
£5.95

Assiette of Chocolate
£12.95

<u>*Champagne and Prosecco*</u>

Glass of Prosecco £5.50
The Classic £6.50
Kir Royal £7.50
Bellini £7.50
Moet and Chandon £47.50
Ruinart Brut Rose Champange £55