

Wednesday the 14th & Saturday the 17th February

Valentine's Menu

Mussel Chowder cooked with tomato, cream and curry spices with locally baked bread

Plum Tomato, Halloumi and Courgette Gateau with rocket and pesto dressing

Chicken Liver Paté with chutney, Zinfandel jelly and toast

Pan Fried Sweet Potato Cakes with pak choi and sweet chilli sauce



Pan Fried Duck Breast with fondant potato, black kale,
butternut squash and cherry jus

Dukkah Crusted Roast Salmon Fillet with sautéed potatoes,
minted pea puree and a red pepper coulis

Sirloin Steak with Béarnaise Sauce served with mushrooms,
roasted cherry tomatoes and hand cut chips (£3 supplement)

Confit Belly and Roasted Fillet of Pork with herb mash,
caramelised apple, savoy cabbage and Marco Polo glaze

Baked Savoury Bread Pudding with glazed goat's cheese,
rocket, cherry tomato compote and balsamic vinegar



Flourless Chocolate Nemesis with vanilla ice cream

Salted Caramel Cheesecake with pecans and caramel sauce

Toasted Coconut Crème Brûlée with home-made marshmallow

Zingy Lemon Posset with raspberry jelly and shortbread

2 courses £18.95, 3 courses £23.95

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