



## Valentine's Menu

3 courses & a glass of prosecco £24.95 or 6 courses & a glass of prosecco £29.95

### Amuse Bouche *(\*applies to the 6 course menu)*

Goat's cheese and chives  
Thai crab cake, mango chutney

### Starter

Soup of The Day, Fresh Rosemary and Rock Salt Focaccia (ve)  
Salt Baked Beetroot Salad, Feta Cheese, Balsamic pickled onions (v)  
Cod and Haddock Fishcakes, Smoked Paprika Aioli, Baby Leaves  
Caribbean Style Jerk Ribs, Pineapple and Chilli Sambal, Crushed Peanuts (n)  
Caramelised Pear, Goats Cheese, Pecan and Chicory Salad, Tomato Vinaigrette (v)(n)

### Mains

8oz chargrilled sirloin steak served with proper chips, confit tomato, roast field mushroom and a choice of sauce (peppercorn, béarnaise or garlic butter)  
Panfried Seabass Fillets; Mussel, Clam and Samphire Butter Sauce, Confit Tomatoes, Fennel  
Roasted Butternut Squash, Pearl Barley, Spelt and Sage Risotto (ve)  
Papardelle Pasta, Roasted Courgettes, Yellow Cherry Tomatoes, Olives, Tomato and Garlic Sauce (v)  
Roast Duck Breast, Celeriac Puree, Caramelised Fig, 5 Spice Jus

### Desserts

Double Chocolate Brownie, Salted Caramel Ice Cream, Crushed Pistachios (n)  
Honey Roasted Apple and Cinnamon, Oaty Crumble Topping, Traditional Custard  
Raspberry Syllabub, Homemade Shortbread, Raspberry Meringue  
White Chocolate and Coconut Cheesecake, Pineapple Jam  
A Trio Of Desserts To Share: Double Chocolate Brownie, Salted Caramel Ice Cream, Crushed Pistachios Raspberry Syllabub, Homemade Shortbread, Raspberry Meringue, White Chocolate and Coconut Cheesecake, Pineapple Jam (n)

### Cheese *(\*applies to the 6 course menu)*

Traditional British cheeseboard to share: A selection of British cheeses served with, Crackers, Piccalilli, Tomato Chutney, Pickled Onion, Celery and grapes.

### Coffee and Petit Fours *(\*applies to the 6 course menu)*

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