

VALENTINES DAY MENU

Saturday February 14th

3 courses for £30. Book soon.

Available Thursday, Friday & Saturday night.

Getting started

- Grilled calamari, marinated in honey & soy, wasabi mayo (GF)
- Nduja & roasted red pepper hummus & pitta
- Fresh baked olive foccacia, olive oil & balsamic 'butter' (VG)

The Main event

- Creamy mushroom & asparagus risotto, crispy leeks (GF, VG)
- 8oz Bavette Steak, fries, charred asparagus, tomato salad, peppercorn sauce (GF)
- Moules marinière, fries, fresh baked foccacia

Desserts

- Thousand layer apple cake, vanilla bean 'ice cream' (VG, GF)
- Crème brûlée, brown butter shortbread, strawberry compote (V, GF)
- Trio of cookies, Biscoff & milk chocolate, Strawberry & white chocolate, Honey & oats

Book soon on 01992 581871 or speak to a member of the team

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