

the
FUZZY BEAK
VALENTINE'S DAY SET MENU

2 COURSE 25 | 3 COURSE 30

Starter

- **ROAST RED PEPPER AND TOMATO SOUP** -
Garlic and rosemary focaccia, onion butter
- **HONEY GLAZED CHILI CHICKEN STRIPS** -
Garlic flatbread, Asian salad, sesame seeds
- **TASTING OF ST TOLA GOATS CHEESE** -
Goats cheese bon bons, goat cheese mousse,
beetroot puree, leek ash, micro greens
- **STARTER SHARING BOARD FOR 2** -
Roast red pepper and tomato soup, rosemary focaccia, beetroot and
goats cheese bon bons, salt chilli prawns, Korean BBQ pork belly
(£5 supp)

Main

- **LEMON AND THYME ROAST CHICKEN SUPREME** -
Butter roast carrot, carrot puree, dauphinoise potato, chicken jus
- **PAN FRIED SEA BASS** -
Chorizo and bean cassoulet, olive crumb, basil oil
- **DUO OF PORK** -
Confit belly, pork fillet, butter poached carrot, black pudding mash, pork jus
- **BUTTERNUT SQUASH AND SAGE ORZOTTO** -
Roast and puree squash, chive oil, rocket (v) (vg)
- **6oz AGED FILLET STEAK** -
Roast tomato, beer pickled onion rings, roast onion butter, mash
(£5 supp)
- **CHATEAUBRIAND FOR 2 SHARING** -
Roast vine tomato, onion butter, choice of 2 sauces, choice of 2 sides
(£12 supp)

Dessert

- **STICKY TOFFEE PUDDING** -
Sea salt butterscotch sauce, Glastry Farm ice cream
- **AFTER EIGHT CHOCOLATE FONDANT** -
Mint chocolate chip ice-cream, chocolate soil, strawberries
- **RASPBERRY AND PROSECCO CHEESECAKE** -
Prosecco jelly, fresh raspberry, Chantilly cream
- **DESERT SHARING BOARD FOR 2** -
A selection of our mini deserts perfect for sharing
(£5 supp)

