

VALENTINE'S DAY MENU

2 COURSES : £25

3 COURSES : £34

STARTERS

Twice baked cheese soufflé, warm baguette

Potato gnocchi & roasted butternut squash in a butter & sage sauce (GF)

Mezze sharing platter;

tomato salad, babaganoush, tzatziki, hummous, olives, warm flatbread **

MAINS

Duck breast, honey & chilli green veg, red wine jus, dauphinois potatoes (GF)

Beef Wellington for 2, dauphinois potatoes, seasonal veg, gravy*

Pan-fried seabass, salsa verde, roasted cherry tomatoes, cous cous (GF)

Creamy mushroom & truffle linguine, garlic bread

PUDDINGS

Chocolate fondant, vanilla ice cream

Raspberry & white chocolate cheesecake, vanilla ice cream

Cheeseboard to share **

*£5 surcharge per person



PLEASE LET A MEMBER OF OUR TEAM KNOW ABOUT ANY ALLERGENS/INTOLERANCES

**GLUTEN FREE OPTION AVAILABLE

VG = VEGAN

A 10% DISCRETIONARY SERVICE CHARGE IS ADDED TO YOUR BILL AS A THANK YOU TO OUR TEAM

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