

# Valentine's Day

## MENU



### COCKTAILS TO BEGIN

#### RASPBERRY ROSE MARTINI

A delicate and floral cocktail, perfect for the occasion.  
Vodka, raspberry liqueur, fresh lemon juice, simple syrup, garnished with rose petals.

**£10.95**

#### STRAWBERRY CHAMPAGNE SPARKLER

A light and bubbly cocktail to set the mood.  
Champagne or Prosecco, strawberry purée, elderflower liqueur (optional), garnished with a fresh strawberry.

**£10.95**

#### CLASSIC BLOODY MARY

Vodka, lemon juice, Tabasco, Worcestershire sauce, tomato juice.

**£10.95**

## STARTERS

### CHEF'S SOUP OF THE DAY

Homemade red pepper, rocket, and goat's cheese soup. (GF bread available)

**£9.95**

### BBQ SLOW-ROASTED PORK RIBS

Tender ribs, slow-cooked to perfection with a smoky BBQ glaze.

**£11.95**

### LAMB MEATBALLS

Homemade lamb meatballs in a lightly spiced Mediterranean sauce, served with toasted olive bread.

(GF bread available)

**£11.95**

### SUN-DRIED TOMATO, PESTO & BRIE BRUSCHETTA

(GF bread available)

**£9.95**

### CHEF'S PÂTÉ

Homemade chicken liver pâté with cranberry and port, served with red onion chutney and granary toast.

**£10.95**

### SHELL-ON KING PRAWNS

Three king prawns sautéed in white wine and garlic butter, served with chunky bread.

**£13.95**

### PAN FRESCO - CHARCUTERIE BOARD

Mixed queen olives, Serrano ham, a selection of artisan breads, olive oil, and balsamic vinegar.

**£12.95**



## MAIN COURSES

### BAYTREE ROSSINI-INFLUENCE WELSH BEEF FILLET

8oz Welsh beef fillet atop a bubble-and-squeak potato cake, topped with chicken liver pâté, red onion marmalade, and finished with port jus and truffle oil.

**£38.95**

### MINTED LAMB STEAK

Served with roasted squash and cavolo nero. (GF)

**£28.95**

### GRILLED SWORDFISH AND KING PRAWNS

Accompanied by a refreshing pineapple salsa. (GF)  
Served with your choice of chunky triple-cooked chips, new potatoes, or upgrade to creamy garlic potatoes with cheese for £3.95.

**£28.95**

### STUFFED RED PEPPERS

Filled with tomato and vegetable ratatouille, topped with grilled goat's cheese. (GF)

**£19.95**

### BAYTREE CHICKEN STACKS

Tender chicken breast layered with bacon, topped with cheesy leek sauce. Served with fresh seasonal vegetables and a choice of chunky chips or new potatoes.

Upgrade to creamy garlic potatoes with cheese for £3.95.

**£23.95**

### FRESH HAKE FILLET

Grilled with a parmesan, walnut, and citrus crust. Served with fresh seasonal vegetables.

**£25.95**

### MUSHROOM STROGANOFF (VE)

Leeks, onions, and pimentos tossed in a rich vegan cream with smoked paprika. Served with wild rice.



## DESSERTS

*All desserts served with Chantilly cream*

### **RASPBERRY PAVLOVA (GF)**

A raspberry ice-cream base topped with meringue and raspberry purée.

### **VANILLA CHEESECAKE (GF)**

Finished with a fruit coulis.

### **TRILLIONAIRE'S TART (VE, GF)**

Rich, decadent, and chocolatey.

### **TARTE AU CITRON**

Light and lemony.

### **STRAWBERRY TART**

A pastry case filled with creamy patisserie, topped with strawberries and strawberry gel.

### **CHOCOLATE BROWNIE**

Warm and fudgy, served with ice cream.

### **BELGIAN WAFFLE**

Served warm with ice cream and sauce.

### **AFFOGATO**

A scoop of vanilla gelato topped with hot espresso and a splash of amaretto.

### **ICE CREAM SELECTION**

Strawberry, chocolate, or vanilla

**£7.95 each**



*Indulge in a romantic evening filled with delicious flavors and unforgettable memories.*