

QUAYSIDE

BAR AND GRILL

VALENTINE'S SPECIALS

13th & 14th February

2 Courses: £45pp | 3 Courses: £55pp

All dishes are made to share

STARTER

Trio of Salmon

- Cajun hot-smoked salmon and avocado blini
- Poached salmon potato rösti with horseradish & dill crème fraîche topped with salmon roe
- Salmon terrine, cucumber and caper salad

30

MAIN

450g Chateaubriand

with a choice of 2 sides & 2 sauces

75

SIDES

Salted Fries

Roasted Garlic Mash (v)

Chunky Chips (ve)

Onion Rings (v)

Mac & Cheese (v)

Tenderstem

Broccoli (ve)
with lemon garlic vinaigrette

Blue Cheese

Wedge Salad (v)
with homemade blue cheese dressing

SAUCES

Peppercorn (v)

Blue Cheese (v)

Red Wine BBQ (v)

Aioli (v)

Chimichurri (v)

DESSERT

Calvados Apple Tarte Tartin

topped with Luvians praline ice cream

26

RAISE A GLASS TO LOVE

Hot Honey

Tequila gold, Fraise de Bois, fresh lemon, strawberry purée, aromatic bitters, and chilli infused honey

12

Cherry Kiss Mocktail

Cherry syrup, fresh lime juice, ginger ale, finished with a cherry on top

7

(v) vegetarian (ve) vegan. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details