

THE ELIOTT

Valentine's

SPECIAL MENU

STARTER

KING PRAWN TEMPURA

Crispy battered king prawns served with a sweet chili sauce (2, 3, 4)

CLASSIC BEEF TARTAR

Finely chopped beef with egg yolk, shallots and capers (4, 7, 9, 12)

EGGPLANT MILLE-FEUILLE

Layers of roasted eggplant with tomato confit, burrata and basil oil (4, 7)

MAIN COURSE

FILLET MIGNON WITH RED WINE JUS

Beef fillet with red wine reduction served with truffle mashed potatoes and seasonal vegetables (1, 7, 9)

PAN-SEARED SALMON

Salmon fillet served with seasonal vegetables and mashed potatoes (7)

MEDITERRANEAN COUSCOUS

Fragrant couscous tossed with seasonal vegetables and delicate Mediterranean herbs (V, VE)

SHARING DESSERTS

DARK CHOCOLATE FONDANT

CLASSIC TIRAMISU

ETON MESS

(2, 4, 7, 14)

£35 pp

Allergens: 1.Celery 2.Cereals 3.Crustaceans 4.Eggs 5.Fish 6.Lupin 7.Dairy 8.Molluscs 9.Mustard 10.Peanuts

11.Sesame 12.Soybeans 13.Sulphur Dioxide 14.Nuts

V = Vegetarian VE = Vegan GF = Gluten Free