

February 14th  
5pm to 9pm  
Advance booking  
£50pp  
\*deposit £10pp

# Valentines at the Boatyard



## Love at first bite

To Share:

**Seafood platter to share**  
Tempura king prawns, fresh oysters,  
mussels, smoked salmon,  
salt & pepper squid rings df\* gf\*

Or

Crispy Asian pork belly, yellow pineapple  
curry, Asian style herb salad gf df

King Scallop ceviche, pickled radish &  
kohlrabi, apple puree, horseradish creme  
fraiche, basil pesto gf df\* nuts

Tomato tartare, tomato dressing, avocado  
cream gf vg

## Always and forever

To Share:

**Trio of chocolate - Dark chocolate  
fondant, white chocolate bourbon truffles,  
Milk chocolate delice**

Or

Deconstructed lemon meringue pie gf

Milk Toffee tart, Old fashioned spices, Creme  
fraiche

Orange & Cardamon Pannacotta, Spiced  
mandarins, pistachio crumb gf vg



## Sealed with a kiss

To Share:

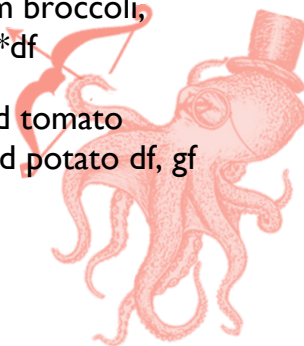
**Surf and turf to share - 8oz fillet Steak,  
whole lobster, Caesar salad bowl,  
bearnaise sauce, pickle onion rings,  
grilled tomato, twice cooked chips gf\* df\***

Or

Oven roasted Hake fillet, panko breaded  
oyster, smoked leeks, charred Spring onion,  
warm oyster emulsion, Dill oil gf\*

Pan-seared venison loin, fondant  
potato, roasted tenderstem broccoli,  
romesco sauce gf, \*df

Smoked aubergine, spiced tomato  
compote, tahini cream, pressed potato df, gf



## Back to mine

Coffee & chocolate

## Love Potions

Seductive Valentines Cocktails will be available  
on the night



gf = gluten free df = dairy free, vg = vegan  
vg\*/gf\*/df\* with amendment (please notify us). Gluten free dishes are made using gluten free ingredients.  
We cannot guarantee absence of dairy/gluten in our dishes.