

# GROUSE & ALE

## VALENTINE'S DAY MENU

Available for lunch and dinner on Wednesday 14<sup>th</sup> Thursday 15<sup>th</sup> Friday 16<sup>th</sup> and Saturday 17<sup>th</sup> February

### STARTERS

#### ROASTED PEPPER AND TOMATO SOUP

with crusty bread (V) 5.00

#### CHARGRILLED KING PRAWNS

on a salad of avocado, mango & pomegranate 7.00

#### WHOLE BAKED CAMEMBERT FOR TWO

served with crusty baguette, olives and crudité (V) 11.50

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### MAINS

#### PAN-ROASTED LOIN OF HALIBUT

nestled on a courgette, samphire & brown shrimp fricassee with a cannellini bean cream 16.00

#### CHARGRILLED FILLET OF VENISON,

served with dauphinoise potatoes, a blueberry & port reduction and roasted baby root vegetables 16.00

#### SUPREME OF CHICKEN

filled with salmon mousse, glazed with a seafood cream and served with wilted spinach, roasted potatoes and chargrilled asparagus 14.00

#### CREAMY BROCCOLI GNOCCHI

with garden peas, toasted pine nuts and a crème fraiche dressing served with crisp leaves (V) 12.50

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### DESSERTS

#### STRAWBERRY, CHOCOLATE AND PROSECCO 'CROQUEMBOUCHE'

6.00

#### PASSION FRUIT CRÊPE SUZETTE

with salted caramel ice cream 6.00

#### STICKY TOFFEE PUDDING

caramel sauce and vanilla pod ice cream 6.00

#### ARTISAN CHEESE BOARD 7.50

Taw Valley mature creamy cheddar, Tuxford & Tebutt blue stilton, Trevarrian Cornish brie served with biscuits, Bara Brith, grapes & celery

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FOOD ALLERGIES AND INTOLERANCES - Before you order your food and drinks please speak to our staff if you would like to know about our ingredients