

VALENTINE'S DAY MENU

STARTERS

Pesto Puff Pastry Camembert Twist (V)

Creamy Garlic Mushrooms (V) (GFO)
with croute Parma ham crisp, balsamic glaze and Parmigiano

Prawn Camarao (GFO)
with artisan bread

Vegan Spinach Croquettes (VE)
with smoky romesco sauce

MAIN COURSES

Sharing Chateaubriand Steak (GF)
with mushrooms, fries, tomatoes, and peppercorn sauce
(£20 Supplement)

Moules Marinière (GFO)
with fries and crusty warm bread

Roast Duck Breast (GF)
with dauphinoise potatoes, berry jus and caramelised chicory

Mushroom, Butternut and Spinach Pithivier (VE) (V)
with maple glazed carrots, potato fondant and thyme sauce

DESSERTS

Chocoloate Nemesis (GF)
with raspberry sorbet

Mango & Coconut Cheesecake (VE) (V)
Trio of Ice-cream

£39.99pp

Please speak to your service team if you have any allergies or dietary requirements
(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VE) Vegan

The _____
Bell
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Bistro

— FREE HOUSE —

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