



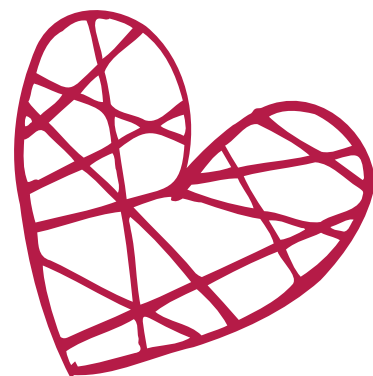
# WATERSIDE

EST. BISTRO 2004

## VALENTINE'S MENU

**3 Course: £35pp / 2 Course: £28**

Served Tuesday 10 Feb to Sat 14 Feb  
Lunch and dinner



## LOVERS COCKTAIL OFFER

**French 75 / 2 for £15**

## STARTERS

**Spiced Carrot & Coconut Soup** served with croutons

**Goat's Cheese Tart**, pastry case filled with goat's cheese, tomato & caramelised onion

**Westcountry Mussels** steamed in whiskey with smoked bacon lardons, garlic, spring onion & double cream,  
served with roast lemon & crusty bread

**Chicken Liver & Tarragon Pate** served with artisan croutons

## MAINS

**Slow Roasted Pork Belly**, finished with a Calvados jus served with tenderstem broccoli,  
dauphinoise potatoes

**Pan Roast South West hake**, fondant potato, wilted spring greens with a lemon & prawn butter emulsion

**Supreme of Chicken**, with a mushroom, white wine, tarragon, garlic & cream sauce,  
with dauphinoise potatoes and ratatouille vegetables

**Betel Roasted Vegetables** wrapped in betel leaves with rice vermicelli served with a sweet mild sauce

**Sirloin Steak au Poivre** with crushed peppercorn, creamed peppercorn sauce, Jerusalem artichoke puree  
& tenderstem broccoli

## DESSERTS

**Sticky Toffee Pudding**, topped with caramel sauce served with clotted cream

**Eton Mess** with a twist, light meringue filled with vanilla pod ice cream, mixed berries & whipped cream

**West Country Cheese Selection to share**, quince chutney, celery, apple, grapes & biscuits  
(£9.95 supplement) served with a complimentary glass of vintage port each

vg: vegan / NGCI: no gluten-containing ingredients.

Please see customer allergen information sheet and ask about allergens if you have any dietary requirements.

[watersidebistro.com](http://watersidebistro.com)

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