



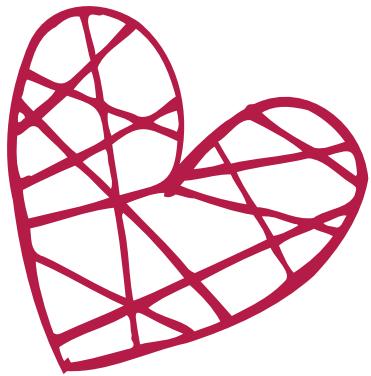
WATERSIDE

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

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