

# st.valentine's

£64.99  
PER PERSON

## APPETISER

### Celeriac Velouté

*French-style soup garnished with crispy bacon, chives & white truffle oil.*

## STARTERS

### Arancini<sup>v</sup>

*Crisp & fluffy roast cherry tomato rice balls. Served with burrata, rocket, basil, balsamic & olive oil.*

### Salmon

*Home-cured salmon with pickled cucumber, crème fraiche, dill, lemon & ciabatta crisps.*

### Chicken Croquette

*Smoked chicken croquette. Served with parsnip purée, crispy chicken skin, maple & herb dressing.*

## MAIN COURSE

### Ribeye

*Grilled 10oz ribeye with shallot rings, roast cherry tomatoes, red wine sauce & watercress.*

### Guinea Fowl

*Roast Guinea fowl with chorizo, goats cheese, red onion & basil pesto gnocchi.*

### Baked Cod

*Baked Shetland cod with creamy leeks, brown shrimp, caper & parsley sauce.*

### Stuffed Aubergine<sup>v</sup>

*Roast aubergine stuffed with pine nuts, feta & basil. Served with roast pepper sauce & parmentier potatoes.*

## DESSERT

### Chocolate Fondant<sup>v</sup>

*Melt-in-the-middle warm chocolate fondant. Served with chocolate sauce & vanilla ice cream.*

### Panna Cotta

*Creamy vanilla panna cotta. Served with blackberry compote & vanilla shortbread.*

### Cheese Plate<sup>v</sup>

*Selection of Yorkshire cheese, artisan biscuits, homemade chutney, fresh grapes & celery.*

# El Asador

INCLUDES  
HOMEMADE  
TRUFFLES