



BURNSIDE
HOTEL

Valentines Menu

First Glance

Mussel & Saffron Broth (C,CR,F,D)

or

Roasted Red Pepper & Tomato Shot (C,V)

First Encounter

Chefs Market Salad (M,VG)

with Dried Tomato, Bell Peppers, Artichoke Hearts and Black Olives

Sharing Camembert (M,D)

Oven Baked Camembert Served With a Selection Of Warm Artisan Breads

Chargrilled Asparagus Spears (D)

with Poached Duck Egg & Truffle Oil

Pan Fried Whole Quail (C,D)

Served with Puy Lentils and Cauliflower Puree & Pan Juices

Main Attraction

Steamed Gilt Head Bream, (C,CR,F,D)

Pok Choy, Asian veg, Crab & Soya beurre blanc

Duo Of Beef (D,C)

Chargrilled Sirloin, Braised Beef Cheek Served With Dauphinoise Potato and Heritage Carrots

Spatchcock Poussin (C,D)

with wilted seasonal greens, burnt onion powder, celeriac puree & baby parsnip

Aubergine & Fennel Caponata (VG)

With Wilted Spinach and Potato Rostie

Sweet Memories

Selection Of Burnside Desserts For two (D)

Rosewater Crème Brule with Almond Cookie (D)

Dark Chocolate and Coconut Ice Cream Terrine with a Strawberry Compote (D)

Cheese Board Selection of English Cheese's with Bath Oliver Biscuits, Chutney and Grapes (C,D)

£40.00 per person

*D=Dairy, G=Gluten, V=Vegetarian, Vg= Vegan, S=Sulfites, N=Nuts, CR-Crustaceans, F=Fish, C=Celery, SES- Sesame Seeds, M=Mustard

For additional allergen information please speak to your server