

Valentines Set Menu - £49.95



Starters

Baked Camembert (To Share)

Honey-glazed baked Camembert, served with toasted breads and chutneys

Tomato Soup

Silky puréed tomato soup, paprika oil, freshly baked petit pain

Beetroot & Goats Curd Tart

Glazed beetroot and whipped goats cheese tart, chicory and baby gem salad

Fried Cod

Classic battered cod goujons, garam masala mayonnaise, mango chutney, chilli, spring onion and pea shoot salad

Chicken Skewer

Sweet chilli baked chicken doner skewer, red cabbage slaw

Vegan Starters- Soup, Homemade Garlic Bread

Mains

Pork Belly

Roasted pork belly, chilli and ginger, pak choi, roasted sweet potato, soy-infused pork jus

Peri Peri Chicken

Dry-rubbed peri peri chicken supreme, sun-kissed tomatoes, baby spinach and creamy mash

Halibut

Pan-seared Atlantic halibut, spinach and new potato cake, tomato and fresh herb salsa

Beef Pie

Beef Bourguignon pie, creamy mashed potato, buttered seasonal vegetables

Mushroom Ravioli

Mushroom-stuffed egg ravioli, rich garlic and mushroom cream sauce

Valentine Salad

Dressed chicory and Italian mixed leaf salad, garlic-macerated tomatoes, carrot and mixed peppers

Vegan Mains - Vegetable Bake, Valentine Salad



Sir
HENRY'S
BAR & RESTAURANT



Steak Selection

♥ Fillet Steak – £15 supplement

♥ Sirloin Steak – £10 supplement

♥ Porterhouse T-Bone – £20 supplement

♥ 17oz Ribeye on the bone – £25 supplement

Hereford Cross grass and grain-fed beef, served with flat mushroom, roasted tomato and chips

Add a Sauce – £2.50 each

Peppercorn · Stilton · Red Wine Jus · Mushroom

Cheese Course – £10

A selection of English and Continental cheeses, served with condiments and complementary chutneys

Desserts

Chocolate Fondant

Raspberry coulis, vanilla ice cream, warm chocolate sauce

Bread Pudding

Classic bread pudding with sultanas, cinnamon and mixed peel, served with custard

Lemon Meringue Trifle

Soaked sponge fingers, whipped lemon curd mess

Banoffee Split

Biscuit base tart with banana, whipped mousse, toffee and glazed banana

Honeycomb Sundae

Vanilla sponge pieces, crushed honeycomb, caramelised toffee and honey sauce, served with honeycomb ice cream

Vegan Desserts - Vegan Waffle, Sorbet

Valentine's Cocktails – £9.95

Forever in Love
Cupidtini



Guests with allergies and intolerances should inform their server to ensure their meal is prepared appropriately.

Book now
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