

# VALENTINES MENU



Artisan bread with whipped balsamic butter

## FIRST REMOVE

Wild boar ravioli, tomato broth, fresh thyme and shaved fennel  
Woodland mushrooms, wild garlic, hint of chilli and wilted greens  
Fresh seafood croquettes, caper berry, lemon and sumac aioli  
Pastry tartlet, caramelised golden beetroot and burrata cheese  
The finest parma ham on crostini with a roasted peach salsa



## SECOND REMOVE

Corn fed fillet of chicken, melted taleggio, pancetta croutons  
Slow cooked shin of lamb, tomatoes, oregano and pepperonata  
Seared tenderloin of pork, shallots, fresh sage, wine and cream  
Fillets of sea bass, sprinkle of prawns, san marzano tomato salsa  
Pearl barley risotto, grilled asparagus, beluga lentils, gremolata  
Grilled rib eye steak, black pepper and garlic cream sauce EXTRA 5.00

All served with a panache of fresh vegetables  
and triple cooked potatoes

## FINAL REMOVE

*Pure Indulgence!*

A mouth watering selection of desserts for you to share

French style macaroons

Italian chocolate fondant

Vanilla and marmalade panna cotta



## THREE COURSES

Twenty five pounds for lunch 12 - 3pm  
Thirty five pounds after 6pm

TELEPHONE BOOKINGS ONLY - PLEASE CALL 0151 722 3845

**OWENS**  
EST.  
1995