

To Finish

Decadent Chocolate Fondue

(for two persons)

Warm chocolate pot served with an array of chef's treats to dip

Symphony of Desserts

Chocolate and orange tart, passionfruit brulee,
lemon and raspberry syllabub

Cheeseboard

A selection of locally produced hand crafted cheese
served with wafers, chutney and fruit

(Recommended, Tanners Fine Reserve Port (75ml), £3.25)



Valentines Menu

14th January 2017

Three Courses

£30.00

bookings@sheldrakesrestaurant.co.uk

www.sheldrakesrestaurant.co.uk



Homemade Artisan Bread

£2.50

Marinated Olives

£2.25

Mozzarella Garlic Bread

£3.25

To Begin

Chef's Soup (v)

Spiced sweet potato, sour cream, sweet potato crisps

Seabream

Herb arancini, avocado purée, sauce vierge

Pigeon Breast

Roasted salsify, golden beetroot purée, blackberry jam

Oriental Spring Rolls (v)

Sesame and soy dressing, chilli jam

To Share

Duck leg lollipop, chicken liver parfait, chard mackerel, pan fried scallops
(£3.00 Suppl.)

Do inform us if you have any food allergies or special dietary requirements.

Please note that our dishes may contain one or more of the following allergens:
Cereal, Peanuts, Nuts, Fish, Shellfish, Sesame seeds, Eggs, Milk, Soya, Celery and
Celeriac, Mustard, Lupin, Molluscs, Sulphur dioxide and sulphites.

7% discretionary service will be applied



MAIN COURSE

Lamb Rump

Creamed parsnip, Anna potato,
green bean wrapped pancetta, redcurrant jus

Chargrilled 8oz Ribeye

Portobello mushrooms, confit tomato, chunky chips,
watercress, peppercorn sauce
(£3.00 suppl.)

Chicken Supreme

Marquis potato filled with wild mushroom,
butternut squash puree, mustard sauce

Swordfish

Courgette purée, confit of fennel, yellow pepper sauce

Cauliflower Risotto (v)

Cornish yarg cheese sauce, goats cheese croquette, chive oil

SIDES

Hand cut chips

£3.50

Seasonal vegetables

£3.25

Garlic bread

£2.75

Sweet potato fries

£2.95

Mediterranean herb salad

£3.75

Homemade artisan bread

£2.50

Provencal of vegetables

£3.50

Melted mozzarella garlic bread

£3.25