

Valentine's Menu

THE TAVERN ON THE BAY

STARTERS

CLASSIC FRENCH ONION SOUP (V)

GRUYÈRE CHEESE CROUTON, OLIVE BREAD, WELSH BUTTER

KING PRAWN COCKTAIL

MARIE ROSE DRESSING, BUTTERED BROWN BREAD

DELI SHARING PLATTER (FOR TWO)

WHIPPED FETA & PESTO, HUMMUS, TOASTED PITTA BREAD, ANTIPASTI OLIVES,
SUN-DRIED TOMATOES & ROASTED PEPPERS, CURED MEATS & CHEESES

BUTTERMILK FRIED CHICKEN STRIPS

KOREAN BARBECUE SAUCE, CRISPY ONIONS, SESAME SEEDS

MAIN DISHES

ROAST RUMP OF WELSH LAMB

GARLIC & ROSEMARY JUS, CREAMED POTATOES, CHANTENAY CARROTS, SEASONAL GREENS

PAN-FRIED DUCK BREAST

CHERRY, FIVE SPICE & GINGER SAUCE, STEAMED PAK CHOI, EGG NOODLES

GOAT'S CHEESE & BEETROOT TORTELLINI (V)

TOASTED PINE NUTS, CHERRY TOMATOES, ROCKET, ITALIAN DRESSING

GRILLED SEA BASS FILLET

CAPER, PRAWN & TARRAGON BUTTER SAUCE, CRUSHED NEW POTATOES, SAMPHIRE, SEASONAL GREENS

DESSERTS

DESSERT SHARER FOR TWO

SIGNATURE BISCOFF CHEESECAKE, TAVERN CHOCOLATE BROWNIE,
SALTED CARAMEL PROFITEROLES, POURING CREAM, CHOCOLATE-COATED STRAWBERRIES

BRAMLEY APPLE & BLACKBERRY CRUMBLE

CUSTARD

WHITE CHOCOLATE & PISTACHIO CRÈME BRÛLÉE

HOMEMADE SHORTBREAD

LIMONCELLO KEY LIME PIE

WHIPPED COCONUT CREAM

£45 PER HEAD

INCLUDES A GLASS OF FIZZ ON ARRIVAL

ALLERGEN DISCLAIMER:

OUR DISHES MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS INCLUDING NUTS, GLUTEN, DAIRY, AND SHELLFISH. PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING.