

Valentine Menu

the
olive
shed

2 Courses £22.50 - 3 Courses £27.95

Aperitifs

Selection of Lovers Cocktails - See Board

Prosecco (Organic Frizzante Bacaro Perlage) glass £5.95 bottle £28.50

Champagne (Organic Brut Carte d'Or Jose Ardinat) bottle £38.50



Homemade Organic Breads with Marinated Olives, Olive Oil & Balsamic Glaze (£5.90)

Starters

Puff Pastry Galette with Italian Sundried Tomato, Feta & Oregano, with Mango & Avocado Salsa (v)

Cornish Crab Cake, Crispy Chermoula Squid & Taramasalata, with Warm Pitta & Tomato Chilli Pesto

Warm Salad of Crispy Duck with Passion fruit & Bok Choi

Smoked Ricotta Terrine with Caper & Raisin, & Homemade Brioche (v)

Main Courses

Slow-cooked Moroccan Lamb, Date & Cumin Stuffing & Sauce, Winter Vegetables, Steamy Cous Cous & Yoghurt

Seared Monkfish & Spinach Roulades, Steamed Cornish Mussels, with Sherry & Saffron Beurre Blanc

Pot-roast Guinea Fowl with Sumac, Red Onion & Almond, with Aromatic Lebanese Rice

Parsnip, Pistachio & Emmenthal Rosti with Cavallo Nero & Sour Cherry Dressing (v)
(Vegan option available)

Desserts

Chocolate Mocha Crème Brûlée with Soused Sloe Berries

“Roly Poly” Light Sponge Roulade with Figs, Crushed Almonds & White Chocolate Ganache

Lemon & Caramel Tart with Valencia Orange Sorbet

Chilled Passion fruit & Nougat Soufflé

Organic Coffee and Chocolate Truffles £4.95

Organic Port - Finest Reserve Majara 20%. £4.95 (50ml)

Pedro Ximenez 15% £5.25 (50ml)

Muscat de Rives Saltes 15% £5.95 (125ml)

A discretionary 10% service charge will be added to your bill