



VALENTINES MENU – 14th FEBRUARY

Glass of Gin Fizz on arrival and a Red Rose at the table

Homemade Tomato & Basil Soup

STARTERS

4 Beef Sliders to share *(Plain, Cheese, BBQ & Chorizo) (gfo)*

Oysters *with wasabi dressing (gf)*

Mushroom Arancini *with tomato sauce (v)*

MAINS

Chicken Saltimbocca *with potato fondant & tenderstem broccoli (gf)*

Ahi Tuna *seared tuna with Asian noodles & teriyaki sauce*

Vegetarian Moussaka *with side salad (v)*

Short Rib of Beef in a Red Wine Jus *horseradish mash & tenderstem broccoli (gf)*

DESSERT

Berry Pavlova *(gf, v)*

Raspberry & Chocolate Mousse *(gf, v)*

Velvet Cake with mixed berry compote

Complimentary Truffle Balls

Add a cheeseboard for £9.50

Cheeseboard: *A selection of Black Bomber Cheddar, Suffolk Blue, Baron Bigod Brie, grapes, celery & crackers (Add a Port for £3)*

4 course £39 per person

£20pp deposit when booking. Please email your menu choices to bookings@marinersfreehouse.co.uk by 9th February 2024.