



VALENTINES MENU – 14th FEBRUARY

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

STARTERS

Baked Camembert *garlic, rosemary, hot honey pomegranate, toasted focaccia (gfo)*

Cold Fish Platter *oysters, smoked salmon, shell on prawns, crayfish, salad lemon, Marie-rose, toasted baguettes (gfo) (Supp £5pp)*

Mezze Platter *Baba Ganosh, olives, sundried tomatoes, pickled veg, fruit, nuts (v, ve)*

MAINS

Whole Spiced Spatchcock Roast Chicken *Mediterranean salad, vegetables, crushed new potatoes, lemon butter sauce (to share) (gf)*

Beef Wellington *dauphinoise potatoes, greens, roots, red wine jus (Supp £10pp) (to share)*

Butternut Squash Risotto *sage, toasted pine nuts, parsnip crisps (v, ve, gf)*

DESSERT

Sharing Fruit Platter *raspberries, strawberries, grapes, pineapple, dark milk & white chocolate dipping sauces (gf, v)*

Chocolate Fondant *vanilla ice cream, toffee sauce*

Coconut Pannacotta *fruit compote, vegan whipping cream (v, ve, gf)*

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)*

£39 per person

£20pp deposit when booking. Please email your menu choices to bookings@marinersfreehouse.co.uk by 9th February 2025.