



ACOUSTIC BRASSERIE
SPECIAL VALENTINE'S DAY MENU



HAPPY VALENTINE'S

VALENTINE'S DAY SPECIAL MENU

2 Course Set Menu £37.50
3 Course Set Menu £47.50

RASPBERRY BELLINI TO WELCOME

STARTERS

ROASTED WINTER VEGETABLE SOUP WITH CARDAMON & CREME FRAÎCHE

BURRATA & FLAVOURSOME TOMATOES WITH ACETO BALSAMICO IGP & COLD PRESS EXTRA VIRGIN OLIVE OIL

KING SCALLOPS AND CHORIZO SPRING ONIONS, CHILLIES, LEMON, PARSLEY & BREAD

GOAT'S CHEESE & FRESH FIGS WITH TOASTED WALNUTS, DRIZZLED WITH ROSEMARY HONEY & ACETO BALSAMICO DI MODENA IGP. SERVED WITH TOASTED WHOLEMEAL SOURDOUGH

TIGER PRAWNS SAUTÉED IN BUTTER & WHITE WINE WITH MINI RED TOMATOES, CHILLI PEPPERS, CRUSHED GARLIC, PEPPERS, SPRING ONIONS, PARSLEY & LEMON JUICE, CRUSTY BREAD

MUCVER COURGETTES FRITTERS WITH SWEET TOMATO CHILLI CHUTNEY & TZATZIKI

MAIN COURSES

CHAR-GRILLED LAMB CHOPS WITH ROSEMARY & RED WINE GRAVY, STEM BROCCOLI & CREAMY MASH

PAN-ROASTED CHICKEN BREAST WITH PORTOBELLO MUSHROOMS, WHITE WINE, CREAM AND TARRAGON. PARMESAN TRUFFLE CHIPS

PAN-FRIED DUCK BREAST IN PLUM, PORT & GINGER SAUCE, WHOLEGRAIN MUSTARD MASH & STEM BROCCOLI

FRESH TUNA STEAK WITH CITRUS & PEPPER BUTTER, SAUTÉED BABY DESIREE POTATOES & EXTRA FINE FRENCH BEANS

TAGLIATELLE WITH ASPARAGUS AND PORCINI MUSHROOMS IN A SPECIAL CHEESE SAUCE, INFUSED WITH BLACK PEPPER AND THYME

BEETROOT & BUTTERNUT SQUASH SALAD WITH TAHINI DRESSING

DESSERTS

CHOCOLATE SOUFFLÉ WITH ICE CREAM

DAME BLANCHE "Vanilla ice cream, warm Belgian chocolate fudge sauce & almonds"

LEMON AND MASCARPONE CHEESECAKE

CRÈME BRÛLÉE "with fresh berries"

TIRAMISU RUSTICO

12.5% discretionary service charge will be added to your bill.

All our dishes prepared freshly in our kitchen where nuts, gluten and other allergens are kept and may be used. Please do let us know if you have any allergies or food intolerances.

