

# VALENTINE'S EVENING

3 COURSE MENU £26.95

5 - 9PM  
THURSDAY  
FEBRUARY 14



## STARTERS

### MEZZE SHARING BOARD

lightly-spiced hummus, roasted peppers, marinated feta, tabbouleh, olives with either  
**LAMB KOFTAS** or **BEETROOT FALAFALS** v VGA GFA

### PRAWN & SMOKED SALMON SALAD,

creole marie rose GFA

### CRISPY DUCK TACO,

mango salsa, spring onion, cucumber GF

### VELVETY-SPICED SWEET POTATO SOUP,

Peter Cook's 'Ledbury' bloomer v GFA



EST. 1976

## MAINS

### FILLET STEAK MEDALLIONS,

madeira sauce, cabbage, tenderstem GF

### GRILLED TUNA STEAK,

red thai curry sauce, steamed rice GF

### ROASTED CHICKEN BREAST,

harissa & chorizo cream, green beans GF

### TEX MEX

8oz rump steak, chilli beef, garlic butter, jalapenos GF

### ROASTED MUSHROOM CANNELONI

garlic texas toast v VGA

### LAMB RUMP SERVED PINK,

ratatouille vegetables, redcurrant gravy GF

## FIZZ

### PEACH BELLINI

prosecco, peach puree, fresh strawberry

6.5

### DI MARIA PROSECCO 20CL

well-balanced, refreshing flute and a half

7.5

### ALBERTO NANI

ORGANIC PROSECCO 75CL

complex bouquet characterised by notes of flowers and jam. crisp, mineral finish.

28

ALL ACCOMPANIED WITH  
YOUR CHOICE OF POTATO OR HOUSE SALAD

EXCLUDES 'GRILLED TUNA STEAK'

love

## DESSERTS

### SHARING BOARD

mini toffee pudding, chocolate brownie, raspberry panna cotta v

### COOKIE SANDWICH

white chocolate cookies, vanilla-bean ice cream, dark chocolate sauce v GFA

### BAILEY'S CHEESECAKE

bailey's irish cream, vanilla-bean ice cream v

### PAVLOVA

house-made with fresh whipped cream v GF VGA



VA VEGETARIAN AVAILABLE

VGA VEGAN AVAILABLE

GFA GLUTEN FREE AVAILABLE

PLEASE MAKE YOUR SERVER AWARE OF ANY DIETARY REQUIREMENTS PRIOR TO ORDERING



THE GATE AT BOURNHEATH