

DANTES



Valentine's Day SPECIALS

STARTERS

SCALLOPS & BELLY PORK

King scallops cooked in herb emulsion, with pork belly, crispy crackling, confit apple balls and a parsnip puree. £7.95

ASPARAGUS & PANCETTA

Asparagus wrapped in thinly sliced pancetta with soft poached egg and hollandaise. £6.95

CONFIT DUCK BON BOM'S

Slow cooked duck, coated in ho-sin sauce then deep fried, served on oriental stir fried vegetables. £6.95

ORIENTAL SURF & TURF

4oz marinated rump served pink with king prawns cooked in a chilli garlic butter topped with shredded vegetables. £7.50

ANTIPASTO MISTO

A sharing board for 2, homemade pate with red onion chutney, gambas pil pil, calamari in a crispy coating, cured meats and toasted artisan bread. £12.95



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DUO OF LAMB

Lamp rump served pink with a rich lamb hotpot, creamy mash potato, honey glazed carrots and red wine jus. £17.95

HAKE

Fillet of Hake cooked in an herb infused butter, served with potato fondants, wilted spinach, tempura asparagus and a garlic cream sauce. £15.95

16OZ PORTERHOUSE STEAK

Sirloin steak served on the bone cooked to your liking, served with homemade chips, pepper sauce and a rocket salad. £21.95

BEEF BOURGUIGNON

Tender chunks of beef slow cooked in a baby onion & red wine reduction then served in short crust pie served with a 4oz fillet medallion served pink, creamy dauphinoise potatoes and green beans £18.95

ASSIETTE OF DESSERTS

Warm sticky toffee pudding, creamy profiteroles coated in chocolate, strawberry cheesecake and a strawberry milkshake. £10.95