

# Valentines Set Menu

Three Courses & After Dinner Valentines Cocktails Served  
in Bloc Bar. £60 per person.

Available from 5pm on 14th February.

## Starters

### Beetroot & Goats Cheese (v)

Golden & purple beetroot with goat cheese, mixed cress served with a red wine vinegar shallot dressing.

### Panko Pork Belly

Slow roasted pork belly fried in panko breadcrumbs, kecap manis & apple chutney.

### Crab, Prawn & Avocado Salad

Crab, prawns, piquillo peppers, avocado, marie rose sauce, sundried tomato dressing and dressed leaves.

### Spicy Agedashi Tofu (v)

Crispy fried tofu with a light kombu dashi spicy sauce topped with spring onion & fresh chilli.

### Burrata Tomato Salad (v)

Burrata served with tomato salad, basil infused oil, balsamic and sundried tomato dressing.

### Scallops

Pan-fried scallops, crumbled crispy pork crackling, pureed corn, pico de gallo & beurre blanc.

### Tempura King Prawns

Tempura king prawns, pineapple salsa, miso mayo.

### Tuna Ahi Poke

Tuna sashimi, avocado, soy sauce, mirin, sesame seeds, fresh chilli, shredded mooli, shredded nori.

### Ribeye Tacos

Soft tacos topped with diced ribeye, marinated in soy sauce, garlic, fresh chilli, sesame oil. Finished with pickled onion, avocado, sriracha mayo.

### Mixed Ceviche

Hake & salmon, marinated in lime juice, coriander, onion, yellow chilli, sweet potato served with homemade tortilla chips.

## Main Courses

All mains are served with your choice of two side dishes.

### Sirloin 400g

A great balance of tenderness and flavour. A good fat covering and well marbled steak, best cooked medium rare.

### Ribeye 400g

The boneless rib steak, which is well marbled with a central pocket of fat to give a rich beef flavour. Best cooked medium to allow the fat to render. If you prefer your meat well done, the ribeye is the best choice.

### Fillet 300g

The laziest muscle of the animal. Incredibly tender, very lean and best cooked medium rare. The most tender cut.

**Steak Sauces:** *Peppercorn // Béarnaise // Chimichurri // Red Wine Veal Jus // Blue Cheese // Jospier Onion*

### Side Dishes:

Fries (v) // Fat Chips (v) // Truffle Parmesan Fries (v) // Mixed Vegetables (v) // Onion Rings (v) // Corn (v) // Chipotle Corn // Mash & Gravy // Sweet Potatoes; Regular or Spicy Sauce (v) // Chinese Broccoli & Jospier Onion Sauce Rocket // Tomato & Parmesan Salad (v) // Mushrooms with Kecap Manis (v) // Sautéed Spinach with Lemon & Garlic (v) // Mac & Cheese (v) // Sautéed Green Beans with Garlic (v) // New Potatoes & Chorizo

### Chateaubriand 800g for Two to Share (£10 Supplement Per Person)

A steak to share, cut from the thickest part of the fillet. Roasted whole and sliced to share. Beautifully tender and perfect cooked medium rare.

### Trio of Fish

Pan fried trio of fish; salmon & spinach, tuna & guacamole, hake loin & mash served with a fish sauce & grilled tomatoes.

### Chipotle Roasted Tofu (v)

Chipotle marinated tofu, roasted over charcoal in our Jospier oven. Served with mixed green vegetables and a homemade mushroom miso gravy.

## Desserts

A choice of desserts are available from our main menu

## After Dinner Cocktails

Join us in Bloc Bar after dinner to enjoy a specially crafted complimentary Valentines day cocktail.

AN OPTIONAL 10% SERVICE CHARGE WILL BE APPLIED TO YOUR BILL, ALL OF WHICH GOES TO THE STAFF.

Please advise a member of staff if you have any particular dietary requirement. A separate allergen menu is available upon