

VALENTINE'S @ ice

£45 per person

Your choice of a glass of Prosecco or a bottle of beer upon arrival

STARTERS

Confit duck, grape chutney, sourdough toast (GFO)
Lemongrass infused miso broth, soba noodles, topped with either;
pan-fried mackerel (GF) or crispy banana blossom (VE)

MAIN COURSES

Line caught seabass, warm samphire and new potato salad, lobster sauce (GF)
8oz ribeye steak, triple cooked chips, girolle mushrooms, vine tomatoes, Bearnaise sauce (GF)
Red onion and mozzarella tarte tatin, rocket and aged balsamic (V, VEO)

PRE-DESSERT

Apple Sorbet (VE, GF)

DESSERTS

Sticky toffee pudding with salted caramel sauce (V, VEO)
Chocolate fondant served warm with homemade malted gelato (V)
Apple crumble gateaux with vanilla custard (VE, GF)

TO FINISH

Coffee & petit fours (VEO, GFO)

Call 01359 270102 or email enquiries@ice.cafe to book



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