

VALENTINE'S SET MENU

3 COURSES & COCKTAIL 70.00

APÉRITIF

Sweet Amore Cocktail

Finlandia vodka, Bombay Sapphire gin, triple sec, cranberry & strawberry

STARTERS

Pan-Seared King Scallops

Sweet potato & chorizo puree, crispy sweet potato, smoked paprika oil

Heritage Beetroot & Avocado Salad VG

Soy labney, hazelnut & orange dressing, crushed hazelnut, micro basil

Korean Fried Chicken

Crispy marinated boneless chicken, Korean spices & kimchi slaw

MAINS

Fillet Steak & Wild King Prawn

170g Angus fillet, charred lettuce, hazelnut & herb dressing, béarnaise sauce

Loch Duart Salmon

Pan-fried salmon fillet, nori puree & miso butter

Katsu Cauliflower

Cauliflower steak, Japanese curry sauce, peanut, sesame, pickled ginger & red onion, served with Jasmine rice

SIDES

To share

Triple Cooked Chips | Tenderstem Broccoli with Chilli & Garlic

DESSERT

Love Me Tender

Two sweet hearts filled with strawberry mousse & vanilla sponge, served with chocolate coated strawberries

ELEVATE YOUR VALENTINE'S MENU EXPERIENCE



Club IR members add sparkles to their evening for less with a bottle of MOËT IMPÉRIAL BRUT Champagne for only 60.00

V Vegetarian VG Vegan

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens
& Calories
Scan this code.



RESTAURANT

EST. **R B G** 2002

BAR & GRILL

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