



Borellis

wine bar • grill • pizza

Est. 1987



Valentines Menu 5 Courses £32.95

— Glass of Prosecco upon arrival —

AT YOUR TABLE

Your choice from:

Duck Bonbon, Baby leek and a Cherry sauce
or Tomato Arancini (Vegan & Vegetarian)

START

Your choice from:

Honey and Thyme roasted Celeriac soup.
Black pudding Scotch egg, Apple sauce, crisp Pancetta.
Terrine of Winter root vegetables, Balsamic pearls. (Vegan & Vegetarian)
Duo of Mackerel, Beetroot puree, Citrus Gel.

— Elderflower sorbet, Berry. (Includes Scented Gin) —

MAIN

Your choice from:

Slow cooked Feather blade of Beef, Creamed Potato,
Celeriac puree, Caramelised Carrot and Shallot.
Ballotine of Chicken filled with Wild Mushroom, Root Vegetable Crisps,
Butternut puree and Dauphinoise Potato.
Roasted Squash, stuffed with Puy lentils, and roast Vegetables. (Vegan & Vegetarian)
Pan roasted salmon, Buttered Razor Clams,
Tenderstem Broccoli and fine beans.

TO END

Your choice from:

A Chocolate Trio

mini mousse shot • mini Brownie, mini Torte

Sticky toffee pudding, mini Toffee Apple, Vanilla ice cream.

Vanilla poached pear, berry compote, Sorbet.

(Vegan & Vegetarian)

Crème Catalan, Butter Shortbread and Crème fraiche.

— A rose for your lady —