



Valentine's at Rowans

Soup of the day (v)

Flaked ham hock served with garden peas, confit fruit loaf and truffle butter

Breaded whitebait coated with chilli and lemon powder served with tartare sauce

A baked Cheshire cheese and basil cheesecake garnished with slow roasted tomatoes (v)

*Marinated prawns and crayfish tails dressed with lemon aioli on a bed of iceberg lettuce finished with cress and lemon

***supplement of £3.00**

Smoked duck and raspberry salad served with pear and grape chutney

Escabeche of sea bass served with roasted peppers, courgettes and crushed potatoes

*Confit leg of duck served with baked beetroot, roasted carrots and gratin potatoes

***supplement of £3.00**

Beer battered cod fillet served with triple cooked chips, mushy peas and tartare sauce

*8 oz Sirloin steak served with grilled mushroom, tomato, watercress and French fries

***supplement of £7.00**

Breast of chicken marinated in mango and lime peri peri spice served with French fries and salad

Papperdelle pasta with broad beans, peas, marjoram and parmesan (v)

Dark chocolate and raspberry mousse garnished with raspberry pearls and heart shaped shortbreads

Meringue filled with fresh cream and raspberries, coated in white chocolate and coconut served with passion fruit custard and freeze dried raspberries

A selection of chocolate, strawberry and vanilla ice cream served in a wafer basket

*Selection of locally sourced cheeses served with onion chutney, cherry tomatoes and crackers

***supplement of £2.00 per person**

£27.50

per person

