

£36
per
person

197
BISTRO

VALENTINE'S DAY

Saturday 14th February | From 5.30pm

AMUSE-BOUCHE N GF VG

Caramelised figs, goat's cheese & crushed almonds

STARTERS

Celeriac & Truffle Soup PVG PGF

Rustic bread & salted butter

Five-Spice Crispy Duck Pancakes

Hoisin cucumber salad & dipping sauce

197 Homemade Fishcake

Crab, Smoked Haddock and Salmon. Spiced remoulade & citrus salad

MAINS

8oz Sirloin Steak

Truffle & Parmesan, aromatic Tenderstem broccoli, vine tomatoes, homemade onion rings & peppercorn sauce

Optional surcharge: garlic chilli prawns £3.50

Chicken Supreme PGF GF

Stuffed with goat's cheese, sun-dried tomato & basil, dauphinoise potatoes, crispy asparagus & white wine jus

Sea Bass

'Nduja passata, crispy potatoes, chimichurri & black olives, charred lemon & fresh herbs, tenderstem broccoli

Sticky Shallot Tart V PVG

Celeriac purée, honey-glazed carrots, dauphinoise potatoes & mustard herb cream

PALATE CLEANSER VG GF

Lemon & basil granita

DESSERTS

Trio of Chocolate (to share) V

Chocolate mousse, white chocolate marquise
Double chocolate brownie, clotted cream ice cream
Dark chocolate soil

Raspberry & Vanilla Crème Brûlée V PGF

Shortbread

Mojito Sorbet VG GF

Fresh berries

Glass of fizz
on arrival
& 5-course
menu

V Vegetarian

N Contains Nuts

VG Vegan

GF Gluten Free

PGF Prepared Gluten Free

PVG Prepared Vegan

Pre-orders are required. A £10 non-refundable deposit is required upon booking.

Call 01282 456313 or email bistro197@blcgroup.co.uk

PLEASE LET OUR TEAM KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS.
WITH LOVE AND CARE, OUR DISHES ARE PREPARED IN KITCHENS THAT MAY HANDLE ALLERGENS.