

£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 PGF**  
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](mailto: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.