



# VALENTINE'S DAY AT SOULSTREET

*Two courses 59pp*

*(This menu will be the only available one on 14th February)*

## TO BEGIN

### **Sweet potato soup**

*coconut & chilli oil*

### **Parma ham**

*celeriac remoulade, sourdough bread*

### **Atlantic prawn & avocado cocktail**

*Marie Rose sauce*

### **Creamy garlic wild mushrooms**

*toasted sourdough, fresh truffles*

### **Crispy calamari**

*panko crumbed fried calamari, wild rocket, saffron aioli*

## THE MAIN SHOW

### **Spaghetti king prawn**

*tomato & chilli sauce, heritage tomatoes, herbs & chilli oil*

### **Roasted cod**

*spinach, herb mashed potato, saffron cream mussel sauce*

### **Miso aubergine**

*chickpea & mixed seed salad with mint, harissa oil,  
coconut yoghurt*

### **Tagliatelle creamy truffle chicken**

*mushroom cream sauce, fresh summer truffles*



### **Black Angus rib eye steak (300g)**

*green peppercorn sauce, fries*

## FOR THE TABLE

**Marinated olives 5**

**Basket of baguette maple butter 5**



All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. A 14.5% compulsory service and entertainment charge will be added to your bill, with thanks.