

No3

at Nightingale Place

VALENTINE'S DAY MENU

FOR THE
LOVE OF FOOD

Monday 14th February

STARTERS

Chicken liver parfait, Madeira jelly, toasted brioche
Fish soup, rouille, charred crouton
Salt baked beetroot Kale and squash salad, pomegranate salsa
(Vegan)

MAINS

Fillet steak, sauce Diane, dauphinoise, black cabbage
Poached salmon, lobster sauce and tarragon, crushed potatoes,
sautéed kale
Roasted pumpkin risotto, truffle pesto, pumpkin seeds and
hazelnuts

DESSERTS

Winterberry frangipane tart, clotted cream
Chocolate stout cake, coffee caramel sauce, vanilla ice cream (V)
Crème Brûlée and fresh raspberries

Two courses - 23.00

Three courses - 32.50

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