

St Valentines day menu

£35pp

aperitif

casanova's kiss, prosecco, gin, passion fruit £5.50

to begin

roasted tomato + red pepper soup, basil pesto served with swifts bread

mi cuit salmon, apple, toasted almonds, squid ink cracker, buttermilk + dill dressing

szechuan crusted smoked duck breast, duck rilette, charred plum, miso puree

antipasti or pasto sharing platter, charcuterie, shropshire salumi, gherkins, pickled onion, sun dried tomatoes, med vegetables, sardinian music bread + house made focaccia

steamed mussels, mariniere sauce, finished with fresh herbs, served with warm bread

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main event

pan seared fillet of beef, confit tomato, caramelised roscoffe onion, triple cooked chips, rocket + parmesan salad, truffle dressing

pan fried cod fillet, bouillabaisse sauce, saffron potatoes baby leeks, tempura mussels, sea herbs

local loin of lamb, lamb faggot, garlic + herb gnocchi, purple sprouting broccoli, lamb jus

roasted cauliflower steak, lovage puree, oyster mushroom, aerated cheese sauce, thyme + parmesan crumb

pan fried stone bass, roast jerusalem artichoke, pomme anna, brown shrimp beurre noisette,

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to finish

for the love of chocolate, chocolate blondie brownie, homemade marshmallows, pink peppercorn shortbread, seasonal fruits, dark + white chocolate dipping sauce (**sharing**)

passion fruit cheesecake, mango + passion fruit salsa, champagne sorbet

coffee crème brulee, caramel shortbread + vanilla ice-cream

sticky toffee pudding, salted caramel, glazed banana + vanilla ice cream

board of chef's favourite cheese, selection of local + continental cheeses, crackers, red onion jam + grapes

(additional vegetarian options available)

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