



**Jordans Mill Valentine's day menu**  
**Thursday 14<sup>th</sup> February 2019**

**Complimentary homemade bread and oil's**

**To Start**

Butterflied king prawns in garlic, chilli oil and micro coriander 7.95

Halloumi chips, pomegranate, balsamic and chilli flakes 5.95

Lobster Bisque 6.95

**To share**

Garlic and rosemary Baked Camembert with sourdough toast 12.95

**The Main Event**

10oz rib eye steak, garlic and chilli butter, chips, roasted cherry vine tomatoes  
and homemade onion rings. 24.95

Seabass with a cream white wine sauce, charred lettuce, asparagus and potato croquette  
16.95

Vegan Green Lentil, organic rice, chia, spinach & sundried tomato burger,  
chips, garden salad 13.95

Sharing Meze platter with lamb koftas, falafel, salt and pepper squid, stuffed peppers, garlic  
ciabatta, mixed olives, houmous and tzatziki 17.95

**The sweet stuff**

Salted caramel chocolate pots, Maynard's vanilla bean ice cream 6.95

White chocolate and strawberry cheesecake 6.95

Panna cotta with Holme made shortbread and raspberries 6.95

Sharing platter of choc brownie, Crème brulee and cheesecake 9.95