

THE BLUEFISH CAFÉ & RESTAURANT



Valentines Weekend



Available Friday 10th, Saturday 11th,
& Tuesday 14th from 6.45 pm

Starters

- ♥ Roasted butternut squash soup with sage & pine nut beurre noisette & gruyere *v*
- ♥ Soy cured local mackerel, crab mayonnaise, spring onions, radish, ginger salad, & blood orange dressing
- ♥ Confit lamb, pea & mint purée, mussel & coriander velouté
- ♥ Slow cooked pig's cheeks, scallops, sweetcorn, five spice jus (£ 2.50 supp.)
- ♥ Warm salad of sweet potatoes, chestnut mushrooms, duck egg & blue cheese with truffle oil *v*

Mains

- ♥ Fillet of local cod, piquillo pepper stuffed with brandade, haricot bean cassoulet & aubergine caviar
- ♥ Classic coq au vin with sauce bourguignonne
- ♥ Slow cooked Scottish beef, roasted root vegetables, pesto & thyme jus
- ♥ Fish & shellfish stew, pasta & basil (£ 2.50 supp.)
- ♥ Spinach & talleggio risotto, with pea shoot salad *v*

Desserts

- ♥ Chocolate marquise grapefruit, pistachio mousse & banana curd
 - ♥ Caramelised pear, cardamom & coffee ice-cream, walnuts, caramel sauce
 - ♥ Cheese & biscuits with homemade chutney
 - ♥ Rhubarb trifle, rhubarb jelly, ginger ice-cream
 - ♥ Assiette of chocolate to share
- Followed by petit fours
& fresh coffee.....or tea....

• Due to seasonal changes, the menu may alter slightly

£ 29.95 per person

Delicious Bubbles

UNDERRAGA - ROSÉ

Spain

Delicate watermelon pink delicious bubbles

bottle £ 20.50

glass £ 4.50



NICOLAS FEUILLATE NV

France

Simply calling it our 'house' Champagne does not do this justice. A light & fruity champagne

bottle £ 34.00

half £ 17.00