
VALENTINE'S DAY

4 COURSES 32.50

Glass of Bellini on arrival

STARTERS

Soup of the day, warm artisan bread

Cajun spiced crispy squid, spring onion, chilli, lime mayo

Wild mushroom & tarragon fricassee on brioche, white truffle oil & parmesan (v)

Homemade duck spring rolls, plum sauce

Baked scallops, cheese sauce, truffle oil

Honey roasted goat's cheese, heritage beetroot, candied walnuts (v)

Steamed pork dumplings, sweet soy, ginger & spring onion

MAINS

Served with a selection of vegetables & potatoes

10 hour braised beef, violet mustard, red wine, crispy leeks (gf)

Malaysian roasted vegetable curry, jasmine rice (v) (gf)

Moroccan lamb shoulder, roasted aubergine, apricots, toasted pine nuts, harissa & yoghurt dressing

Baked seabass, mussels, curried leeks, French beans, lime & chilli butter

8oz rump steak, dressed leaves, peppercorn sauce & fries

Wild mushroom risotto cake, creamed leeks (v)

Miso glazed cod, radish & sweet soy dressing

SIDES

Skinny fries	3.25	Fine green beans	3.25
Sweet potato fries	3.25	Onion rings	3.25
Hand cut chips	3.25	House salad	3.25

DESSERTS

Classic crème brûlée

Iced berries, hot white chocolate sauce

Sticky toffee pudding, vanilla ice cream

Caramelised lemon tart, blackcurrant sorbet

Chocolate brownie sundae, salted caramel ice cream, brandy cream, hazelnut praline

Trio of brownie, lemon tart, crème brûlée

Follow us   

All menu items are subject to availability. Regrettably we cannot guarantee that any of our items are free from nuts. VAT is included in all prices. A discretionary 10% service charge will be added to parties of 10 or more. All weights are pre-cooked. Gluten free options available, please ask for details.

Seven[®]
Restaurant & Café Bar

