



VALENTINE MENU
ADD £6.50 GLASS OF PINK FIZZ

Love Martini - £9.50
Malibu, Peach schnapps, vodka, cranberry sauce

Rose Cocktail - £9.50
Prosecco, Rose syrup, strawberries

WHILE YOU WAIT

Portuguese Bread 3.75

Marinated Olives 3.95

Chorizo 4.50

STARTERS

- V Carrot and Coriander** - Homemade soup with ciabatta bread
Homemade Pâté - Smooth chicken liver pâté, slice of pickled granny smith, orange segments, blood orange coulis, beetroot chutney and toast
Duo of Salmon - UIG Lodge Isle of Lewis smoked salmon, salmon mousse, keta caviar in a light horseradish soft cheese, pickled cucumber and seasoned crispy toast (*extra £5.00*)
V Deep fried Brie - Coated with Panko breadcrumbs, mixed salad, cranberry sauce
Prawns and Chorizo - Sauteed with butter and garlic
V Smoked Chestnut Mushrooms en Croute - Creamy smoked mushrooms, brioche toast, rocket, poached hen's egg
The Butchers Arms Fishcake - Made with salmon, smoked haddock, cod, haddock, prawns served with a wholegrain mustard sauce

MAINS

Sea Bass and Prawns

Asian mixed cabbage and samphire with a light curry sauce, sauteed new potatoes and seasonal vegetables

Saddle of Venison

Bed of red cabbage with dauphinoise potatoes, a rich venison jus and seasonal vegetables

Pork Iberico Loin

Free range black pig native to Portugal fed on a diet of acorns with chargrilled courgette, confit carrot, baby gem, dauphinoise potatoes and seasonal vegetables

Chanfana

Succulent slow cooked shoulder of lamb in red wine served with black beans, pancetta, tomato and a touch of farofa, new potatoes and seasonal vegetables

Fillet Steak - Dry aged centre prime cut with succulent juices served with portobello mushroom, confit tomato, mixed salad leaves and handcut chunky chips (*£7.50 extra*)

V Butternut Squash and Ricotta Ravioli (v)

Roasted butternut squash, parmesan, pumpkin seeds with a butternut squash and ricotta filling and a cream and butter sauce topped with crispy sage

Roast Supreme of Chicken - With a mushroom and madeira sauce, dauphinoise potatoes and seasonal vegetables

Sides

Onion rings 3.95

Creamy spinach £4.50

Truffle and parmesan chips 4.95

Seasonal Vegetables 3.95

DESSERTS

Bolo de Bolacha - Portuguese dessert made with digestive biscuits and condensed milk served with a scoop of ice cream on top of a crumble

Brigadeiro - Portuguese chocolate fudge cake served with a scoop of ice cream on top of a crumble

Portuguese Rice Pudding Brulee - With poached pears

Strawberry Cheesecake - A creamy cheesecake



THREE COURSES £50.00

If you suffer from any food allergies please ask for our guidance when ordering.
Our products may contain nuts or traces of nuts. **All details may be subject to change.**