

# Valentine's Day

Three course meal  
£45 per person



## To start

Pomegranate & lime oysters *(to share) (£3 supplement per person)*

Pan-seared scallops, *butternut squash purée, crispy chorizo*

Wild mushroom & truffle arancini, *San Marzano tomato & slow-roasted garlic sauce (v)*

Beef fillet tartare, *confit egg yolk, Parmesan, crispy capers*

## Main event

38-day dry-aged Côte de Boeuf, *beef dripping thick-cut fries, roasted vine tomato, brandy peppercorn sauce (to share) (£6 supplement per person)*

Pan-seared salmon fillet, *garlic & thyme roasted Parmentier potatoes, charred tenderstem, Liberty's Bacchus cream sauce*

Butternut squash & thyme Pithivier, *braised red cabbage, celeriac purée (v)*

## To finish

Chocolate fondant, *Leslie's Reserve Gold, strawberry compote, vanilla ice cream (to share)*

Vanilla crème brûlée, *Amaretti biscuit*

Lemon meringue tart, *lemon sorbet*

## Petit Four

Milk & white chocolate dipped strawberries

[www.theshipinnrye.com](http://www.theshipinnrye.com)

If you suffer from allergies please let a member of staff know before ordering. We offer gluten-free and vegan options.  
A discretionary service charge of 10 % will be added to your bill.