

VALENTINE'S SET MENU

3 COURSES & COCKTAIL 70.00

APÉRITIF

Sweet Amore

Finlandia vodka, Bombay Sapphire gin, strawberry, Triple Sec & cranberry

STARTERS

Pan-Seared King Scallops

Sweet potato & chorizo puree, crispy sweet potato, smoked paprika oil

Heritage Beetroot & Avocado Salad

Mixed beetroot, hazelnut & orange dressing, soy labney, crushed hazelnut, micro basil

Korean Fried Chicken

Crispy marinated boneless chicken, Korean spices & kimchi slaw

MAINS

Fillet Steak & Wild King Prawn

170g Angus fillet, charred lettuce, hazelnut & herb dressing, béarnaise sauce

Loch Duart Salmon

Pan-fried salmon fillet, nori puree & miso butter

Katsu Cauliflower

Cauliflower steak, Japanese curry sauce, peanut, sesame, pickled ginger & red onion, served with Jasmine rice

SIDES

To share

Chips | Tenderstem Broccoli

DESSERT

Love Me Tender

Two hearts filled with strawberry mousse, sponge & strawberry jam, white chocolate snow & chocolate coated strawberries

ELEVATE YOUR VALENTINE'S MENU EXPERIENCE



Club IR members add sparkles to their evening for less with a bottle of MOËT IMPÉRIAL BRUT Champagne for only 60.00

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens
& Calories

Scan this code.

Leeds Silver AW23



RESTAURANT

EST. **R B G** 2002

BAR & GRILL

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