

# Minnow

## VALENTINE'S MENU

3 COURSE SET MENU

£55 PER PERSON

Glass of Champagne on arrival  
Bread and herb butter for the table  
Mersey Oysters can be added at 2.8 each

### STARTERS

Searred tuna, black olive, red pepper, orange & lime dressing  
Chicken liver parfait, homemade toasted bread, blackberries, ruby port sauce  
Wild mushrooms on homemade focaccia, poached egg, truffle oil

### MAINS

Cod, spinach, Greek lemon sauce  
Lamb rump, charcoal aubergine  
Grilled cauliflower steak, mushroom puree, tomato marmalade

### DESSERTS

Chocolate fondant, vanilla ice cream  
Lemon meringue pie  
Guest Cheeses with homemade bread & pickles

### CHOICE OF ONE SIDE

Kale & chorizo  
Sweet potato, pistachios  
Truffle chips

Should you have any food allergies or special dietary requirements please inform your waiter.  
Please note that nuts are used in our kitchen. An optional 12.5% service charge will be added to your bill.