

JESPER'S

BAR & KITCHEN

VALENTINE'S DAY DINNER MENU

2 COURSES £28.95

3 COURSES £32.95

Complimentary glass of fizz for all diners

ROMANTIC WINE PAIRING FLIGHT FOR 2

STANDARD: COST OF SET MENU + £11.95 FOR WINES

PREMIUM: COST OF SET MENU + £19.95 FOR WINES



STARTER

To share for 2- Baked Camembert, rosemary, crispy sourdough **VG/GFA**

Chicken liver parfait, chutney, brioche **GFA**

Red wine poached pear, quinoa, blue cheese salad, sherry walnuts **V/VGA/N/GF**

Jesper's allotment- black olive soil, beetroot hummus, baby vegetables **VG/GF**

Lobster and salmon ravioli with lobster bisque (+£5 to set menu)

MAIN

To share for 2- Salmon Wellington, crushed potatoes, chive velouté

Lemon and thyme crusted chicken supreme, polenta cake, charred leeks, broccoli **GFA**

Rump steak, grilled cherry vine tomatoes, sautéed Portobello mushroom **GF**

Add peppercorn sauce or Béarnaise sauce...2.95

Beetroot, pumpkin, risotto, toasted pine nuts, crispy sage **VG/GF**

DESSERTS

To share for 2- Jesper's chocolate and berry bomb

Pink Lady apple tart with caramel sauce and brandy cream

Please ALWAYS inform a member of our staff of any ALLERGIES or INTOLERANCES before placing your order. Some dishes may contain nut traces.

GF/GFA - Gluten Free/Options Available | VG/VGA - Vegan/Options Available | V - Vegetarian | N - Nuts

An optional service charge of 10% will be added to your bill; every penny of your tip goes to our restaurant team.