
Valentine's Day
il Pescatore
SEAFOOD RESTAURANT

Valentine's Day

3 Courses: £34.95

Starters

Tempura King Prawns
Japanese style tempura prawns, served with sweet chilli sauce.

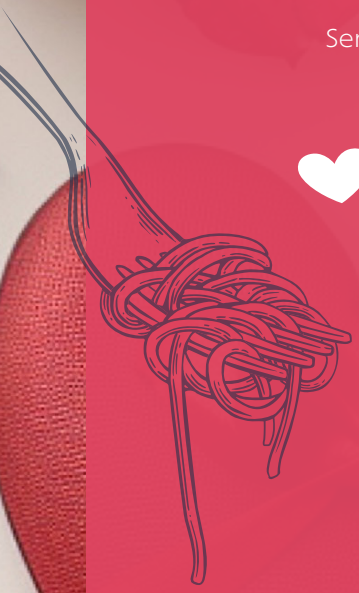
Salmon Carpaccio
Beetroot gravlax, salmon carpaccio, dill gel, sweet & sour pumpkin puree & radish.

Mushroom on Toast
Creamy mushroom served on toasted sourdough bread, basil oil, goat's cheese veloute, parmesan tuile.

Mixed Fried Fish
Calamari, whitebait & prawns served with herb mayo.

Mussels
Served in your choice of a creamy or tomato sauce with garlic and chilli.

Mains



Risotto
Smoked haddock, scallops, spring onion emulsion.

Tagliatelle Ragu
Slow cooked beef shin ragu tagliatelle.

Seabass
Grilled seabass, saffron & white onion sauce, lemon mashed potato & tenderstem broccoli.

Ribeye 10oz +£14
Served with chips, mixed leaf salad & peppercorn sauce.

Chicken
Pan fried chicken breast, lemon & garlic butter sauce, fondant potato & rainbow carrots.

Desserts

Chocolate Fondant
Dark chocolate & sour cherry chocolate fontant served with sour cherry ice cream, chocolate crumble & sable walnut.

Pannacotta
Classic pannacotta, mixed berry coulie & white chocolate sauce.

Classic Italian Tiramisu
An Italian favourite.

Ice Cream Selection
Please ask your server for available options.

Please note our freshly prepared fish may contain bones.

- **Please speak with a member of staff if you have any allergy requirements.**
- **Some dishes can be prepared gluten free —** please ask your waiter.