

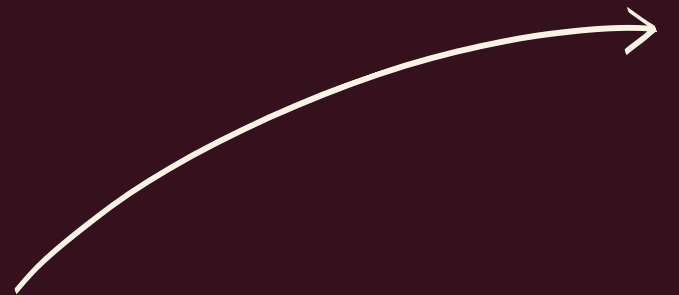


WILDES PRESENTS

THURSDAY 13TH FEBRUARY

VALENTINE'S DATE NIGHT MENU

A SPECIAL CURATION
FOR A SPECIAL EVENING





VALENTINE'S DATE NIGHT MENU

Set Menu £42 pp

APPETIZERS

Local sourdough, butter, balsamic & olive oil (v)

Classic prawn cocktail, pickled cucumber, bloody mary dressing, melba toast

CHOOSE BETWEEN

Rib eye steak, triple cooked chips, mushroom duxcelle,

confit tomato, onion ring, peppercorn sauce
or

Pan fried sea bass, confit garlic crushed new potatoes, lemon caper herb butter sauce and tender stem broccoli

DESSERT

Creme brulee (V)

Cheese board (Supplement £6)



OPTIONAL WINE FLIGHT

Glass of 125ml paired with each course for £26 pp.

FIRST COURSE

Start the evening with a beautiful glass of
Renard Barnier Brut Champagne

WITH YOUR MAIN

Nieto Senetiner Malbec - loads of concentration
berry flavours with plums, figs and dried fruit
characters with a smoky vanilla finish.

Or

Pinot Gris - a very light and refreshing white wine
characterised by hints of yellow apple, pear, and
lemon.

DESSERT

Muscat De Frontignan Chateau de
Peyrade





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BOOK NOW!

HELLO@WILDES-BAR.CO.UK

01926 520 050

