

FOXTONS

WINEBAR & RESTAURANT

VALENTINES SPECIAL

TO BEGIN

Little Salty Aphrodisiac's ~ 8

Chilled Holy Island oysters, served with mignonette sauce and lemon

Asparagus Bake ~ 8

Prosciutto and asparagus bake with creamy sauce and parmesan

Spice it up with cheese ~ 8

Grilled halloumi salad with rocket, pomegranate and croutons with a spicy dressing

MAINS

16oz Chateaubriand ~ 70

(upgrade to a bottle of Prosecco for £5 supplement)

Very tender and lean steak from the thick end of a fillet, perfect for 2. Also comes with a bottle of house wine. (Only cooked up to medium)

Seafood Tower ~ 50

Deluxe seafood platter with Moule mariniere, Eyemouth hot smoked salmon, peppered mackerel pate, crayfish Marie rose, dressed crab, king prawn and chorizo kebab and langoustines. Serves 2

Its Stuffing Time ~ 14

Moist Chicken breast stuffed with chorizo, mozzarella and garlic, served with dauphinoise potatoes, smoked paprika jus and buttered kale

Look at that Bass ~ 17

Grilled seabass fillet with basil pesto, asparagus tips and plum tomato spaghetti.

DESSERTS

Hanging Skewer ~ 13

Chocolate brownie bites, marshmallows and profiteroles served with vanilla ice-cream and chocolate sauce. serves 2

Chocolate Fondant ~ 7

Dark chocolate fondant served with salted caramel ice-cream

Cream Pie ~ 7

Banoffee pie topped with caramelised pecan nuts