

**FISHERS RESTAURANT  
VALENTINE'S MENU**

**14<sup>th</sup> February 2010**

**Fishers Canapés**

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**½ Dozen Irish Rock Oysters**  
with red wine shallot vinegar

**Caesar Salad with marinated anchovies**  
with parmesan dressing

**Roast Red Pepper Soup (V)**  
with pesto croutons

**Pan-fried King Scallops**  
with shellfish cream sauce

**Steamed Scottish Mussels**  
with white wine, garlic, shallots & cream

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**Seared Yellow Fin Tuna Steak**  
with garlic roast peppers & balsamic dressing

**Baked Monkfish Tail wrapped in bacon**  
with roast new potatoes & mushroom cream sauce\*

**Whole Baked Seabass**  
laced with thyme & garlic & herb olive oil

**Whole Grilled Cornish Megrim Sole**  
with smoked salmon & dill cream sauce

**Aberdeen Angus 8oz Sirloin Steak**  
with green peppercorn cream sauce

**Roast Butternut Squash, Sage & Goats Cheese Tart**  
with pesto & pinenuts

**Grilled Canadian Lobster Thermidor (½)**  
with salad (Whole Lobster - £8 supplement)

*all main courses are served with a choice of  
freshly chipped potatoes or new potatoes*

*(unless marked with an \*)*

*& seasonal vegetables*

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**Sticky Toffee Pudding**

with butterscotch sauce & cream

**Irish Cashel Blue, French Brie & West Country  
Cheddar Cheese**

with Bath Oliver biscuits, celery & grapes

**Strawberry Crème Brûlée**

**Fishers Dark Chocolate Fondue for Two**  
with strawberries, banana, pineapple & marshmallows  
(2 person minimum)

£34.95 per person (plus 10% service charge)