



T R E F L O Y N E
M A N O R

Celebrate

Valentines

Wednesday 14th – Saturday 17th February

the
Start

Chicken Liver Parfait sweet onion chutney, toasted rye bread	8.5
Whipped Goats Cheese (V) baked figs, toasted walnuts, sourdough	8.5
Sticky Cola Pork spring onions, coriander	9
Chicken Teriyaki Skewers toasted sesame seeds, rocket and red onion salad	8.2
Shell-on King Prawns garlic butter, crispy bread	10.5

the
Middle

Côte de Boeuf Sharing Platter grilled tomatoes, portobello mushroom, homemade chunky chips, Hollandaise sauce	58
Lamb Fillet charred leek, carrot purée, dauphinoise, rosemary jus	24
Roasted Honey Glazed Cod champagne sauce, stem broccoli, Hasselback potatoes	24
Fillet of Pembrokeshire Beef succulent prime centre cut, confit tomato, portobello mushroom, homemade chunky chips	30
Slow Cooked Aubergine (V) tamarind, roasted shallots, white bean purée	16
Crispy Chicken Milanese tomato spaghetti, salsa verde	16.5

the
End

White Chocolate and Passion Fruit Cheesecake	8
Calvados Poached Pears cardamom custard, sesame brittle	8.5
Sticky Toffee Pudding butterscotch sauce, vanilla ice cream	7.5
Mixed Berry Pavlova Chantilly cream	8
Valentine's is for sharing cheesecake, poached pears, Pavlova, sticky toffee pudding	12.5

Something lighter

Freshly Brewed Coffee homemade white and dark chocolate truffles	5.5
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If you have any allergies or dietary requirements, please advise a member of our team and we will do our utmost to accommodate your needs.

Book your romantic evening today on 01834 842165
or email: info@trefloyne.com

www.trefloyne.com