

*The*  
**FOLIO**  
*Bar & Kitchen*  
*Cambridge*

Valentine's Day Dinner Menu



*The*  
**FOLIO**

*Bar & Kitchen  
Cambridge*

*£65pp Valentine's Dinner Menu*



*Amuse Bouche*

Smoked salmon and caviar blini, oyster leaf

*Starter*

Sautéed black tiger prawns, mussels, white wine sauce – served with homemade focaccia

*Intermediate*

Strawberry sorbet with mint granita

*Mains*

6 oz beef fillet, braised beef cheek, purple sprouting broccoli, fondant potato & red wine jus

*Dessert*

Dessert trio to share:

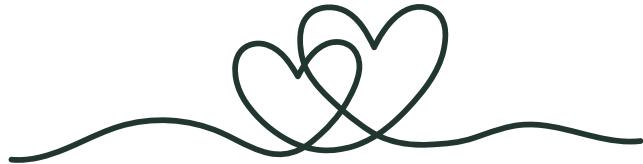
Dark chocolate & passion fruit ganache, rhubarb & vanilla cheesecake, lemon meringue pie

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT at 20%.

*The*  
**FOLIO**

*Bar & Kitchen  
Cambridge*

*£65pp Valentine's Dinner Menu (Vegan)*



*Amuse Bouche*

Wild mushroom tartlet, Balsamic caviar

*Starter*

Jerusalem artichoke & butterbean raviolo, white wine sauce

*Intermediate*

Strawberry sorbet with mint granita

*Mains*

Marinated tofu steak, purple sprouting broccoli, fondant potato & peppercorn sauce

*Dessert*

Dessert trio to share:

Dark chocolate & passion fruit ganache, rhubarb & vanilla cheesecake, lemon meringue pie

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*The*  
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Valentine's Day Wine Pairing Menu



*The*  
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*Bar & Kitchen  
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*£29pp Valentine's 3 Wine Pairing*



Enhance your visit with our optional wine pairing, expertly matched to each course.

Available as a full pairing or by the glass

*Starter*

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Vignerons De Buxy Macon Villages 'Buissonnier'  
Burgundy, France

Bright citrus notes and acidity that complement the prawns and enhance the flavour profile – £12

*Mains*

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Chateau Bibian Haut-Medoc Cru Bourgeois  
Bordeaux, France

Structured tannins, dark fruit, and subtle oak complement both the tenderness of the fillet and the richness of the cheek - £11.50

*Dessert*

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Chateau Gravas Sauternes  
Bordeaux, France

Sweetness balanced by refreshing acidity – £9

125ml for Still Wine

75ml for Dessert Wine

3-wine package £29

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