

The
FOLIO

*Bar & Kitchen
Cambridge*

Valentine's Day Dinner Menu



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£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:

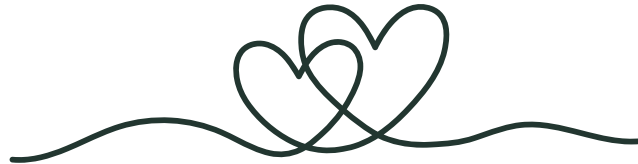
Dark chocolate & passion fruit ganache, rhubarb & vanilla cheesecake, lemon meringue pie

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
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£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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Valentine's Day Wine Pairing Menu



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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

Vignerons De Buxy Macon Villages 'Buissonnier'
Burgundy, France

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

Mains

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

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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