

1761

## VALENTINES MENU

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WEDNESDAY 14 FEB  
6PM - 10PM

7 COURSE £54.00  
4 COURSE £40.00

0161 714 0414  
HOST@1761MCR.CO.UK

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one each of the following:

### SEARED WAGYU BEEF FILLET

braised heart, horseradish pasta, wild garlic, burnt onion, red wine tapioca

### BLOODY MARY CRAB CLAW

pickled watermelon, compressed cucumber, whipped avocado, lovage, crispy prawn, sea weed cracker

### GOATS CURD MOUSSE

rye and star anise granola, hierbas macerated figs, beetroot, fig puree, apple granita, wood sorrel

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choose one from the following:

### CRISPY ROCK OYSTER

pickled vegetables, aioli

### QUEEN SCALLOP

coconut lentil dhal, mango curry sauce, apple and radish

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### BAKED CAMEMBERT

roasted fig, celery, caramelised apple

followed by:

### TEAR AND SHARE BREAD, BEEF DRIPPING CANDLE

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### COLD BREW GIN TEA

juniper, mint and apple

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choose one from the following:

### BEEF CHEEK WELLINGTON

jerusalem artichoke, crispy kale, beef jus

### SOLE POACHED IN BOLLINGER AND HONEY

olive oil confit potato, spring greens, pancetta and peas.

### ROAST DUCK BREAST

caramelized chicory, blackcurrants, creme de cassis

### PARSNIP, HONEY AND THYME WELLINGTON

jerusalem artichoke, crispy kale, port jus

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### CHOCOLATE FONDUE

honeycomb, banana, marshmallow, choux bun, strawberries, meringue, espresso martini ice cream

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one each of the following:

### SOUR CHERRY FRUIT PASTEL

### DARK CHOCOLATE AND ROSE SYRUP

### COFFEE AND KAHLUA WHITE RUSSIAN

IF YOU HAVE ANY INTOLERANCES OR ALLERGIES, PLEASE INFORM A MEMBER OF STAFF