



## VALENTINE'S WEEKEND AT SAM'S RIVERSIDE

FRIDAY 12th, SATURDAY 13th & SUNDAY 14th FEBRUARY 2021

Please place orders by 5pm on Wednesday 10th February

hello@samsriverside.co.uk

### Valentine Seafood Specials - Subject to availability

#### 12 Carlingford Lough Oysters 22

From Northern Ireland, these are one of my personal favourite oysters - with a unique rich and nutty flavour

(Our oysters come unopened and will need shucking. We provide the shallot vinegar, lemon & oyster knife)

#### 12 Morecombe Bay Oysters 25

From Walney Island where the lakes meet the sea - simply delicious, high in minerality with a firm but silky texture.

#### Our Famous Seafood Platter 49.5

(1/2 Devon lobster, crevettes, brown & white Devon crab Meat, cured trout, smoked salmon, Hedone sourdough & homemade mayonnaise)

#### Whole Devon Lobster (served cold), House Mayonnaise 49.5

### VALENTINE MENU (FOR TWO) 110

Subject to change  
Vegetarian & Vegan alternatives available  
(Dishes finished at home - simple instructions provided)

#### AMUSE BOUCHE

Diver Caught Scallop & Blood Orange Ceviche

#### STARTER

Gravadlax & Earl Grey Cured Chalk Stream Trout, Endive & Citrus Dressing

Finest Scottish salmon, alongside Hampshire Chalk stream trout with delicate Earl Grey flavours

#### MAIN COURSE

Beef Wellington to share

Hereford 26-day aged beef tenderloin, served with Boulangère potatoes, honey roasted root vegetables, sauteed beans with shallots and a rich port & bone-marrow jus

#### DESSERT

Passionfruit & Mango Pavlova to share

Crisp on the outside & soft inside meringue, with whipped cream and passionfruit & mango to dress

#### CHEESE COURSE

St Jude Cheese to share

A savoury rich and buttery flavoured Suffolk cow's cheese that is luxuriously light - served with crackers, red grapes and apple jelly

#### SAM'S COCKTAILS TO ENJOY AT HOME (FOR TWO) 16

##### Aperitif

London Smacker - lemon infused gin, raspberry, thyme liquor, lavender bitters

##### After Dinner

This Better "Bakewell" - vanilla infused vodka, nut liquor, forest fruits

##### The Morning After

Sam's Classic Bloody Mary - made with our secret recipe

#### TOM SAVANO COCKTAILS TO SHARE (FOR TWO) 15

Devon Coastal Negroni

English Garden Lychee Martini

Kentucky Winter Old Fashioned

Single Estate Reposado Margarita

Sydney Twilight Espresso Martini

### SAM'S WINE SELECTION

Gusbourne Brut Reserve Sparkling Kent, England 2016	36
Pommery Brut Royal NV Champagne France, Espernay	40
Sancerre Domaine Francois Crochet / Sauvignon Blanc / Loire 2019	28
Pouilly Fuisse Domainse Auvigue / 'Les Crays' / Chardonnay / Burgundy 2018	30
Estate Reserve Malbec Finca Sopenia / Tupungato / Mendoza, Argentina 2018	24
Chateau Des Moines Lalande de Pomerol / Bordeaux 2016	28

