

Desserts

*Baked New York Blueberry Cheesecake
Served With Berry Compote and
White Chocolate Ice Cream*

*Raspberry Crème Brûlée
Served with Vanilla Shortbread (GFA)*

*Peach and Passion Mess
Peach Compote, Whipped Cream, Meringue
and Raspberry Ripple Ice Cream Topped with
Berries and a Kiss of Passion Fruit (GF)*

*Banana, Biscoff and Sticky Toffee Sundae
Banana Fudge Ice Cream Layered with Slices of
Banana, Sticky Toffee Pudding, Biscoff sauce &
Crumb, Chantilly Cream*

*Chocolate, Brownie and Black Cherry Trifle
Layers of Chocolate Mousse, Cream and
Brownie pieces with Black Cherries and
Kirsch Liquor (GFA)*

**Please Note: We do use nuts on the premises, so all products may contain nuts or nut derivatives.
If you have any allergies please let our staff know.**

The Shutters Inn Valentines Menu

14th February 2022

2 Courses - £24.95

3 Courses - £29.95

*Served from 5pm (Pre orders are Welcome)
Please book early as numbers are limited*

*The Shutters Inn, Gotherington, Cheltenham, GL52 9EZ
www.theshutterinngotherington.co.uk
Email Pre Orders to info@theshutterinngotherington.co.uk
01242 300100*



Starters

*Roasted Tomato, Red Pepper & Basil Soup
Served with Warm Crusty Bread (GFA)*

*Chicken, Smoked Bacon and Brandy Parfait
Served with Home Made Apple Chutney, Salad
Garnish and Toasted Brioche (GFA)*

*Pan Fried Scallops and Smoked Pancetta
Served with Watercress Salad and
Homemade Tomato & Chilli Jam (GF)*

Baked Camembert

*Served with Home Made Focaccia Bread with
Sea Salt and Rosemary, Red Onion Jam*

*Creamy Garlic Mushrooms (GFA)
Cooked with white Wine, Onions, Garlic,
Herbs & Topped With Parmesan.
Served with Warm Ciabatta*

Mains

*6oz Fillet Steak (GFA)
Served with Triple Cooked Chips,
Asparagus, Roasted Vine Tomatoes, and
Béarnaise Sauce*

*Duck Breast Served Pink (GF)
With Chive Mash, Buttered Green Beans
Port and Redcurrant Sauce*

*Seabass Fillets (GF)
Mediterranean Vegetables, Sweet Potato and
Red Pepper Mash, Sweet Chilli Salsa Verde*

*Rack of Lamb (GF)
Served with Potato Rosti, Tender Stem Broccoli
and a Lightly Minted Red Wine Sauce*

*Asparagus, Pea and Mint Risotto Topped With
Goats Cheese (V, VEA, GFA)
Served with Garlic Ciabatta or Side Salad*