

Valentines Weekend @ The Soulville

"First Dates" Menu



SERVED FROM FRIDAY 13th TO SUNDAY 15th FEBRUARY 2026

The ice breaker!
Choose a DRINK each

A glass of house **RED, WHITE or ROSE** Wine, or a **PINT** of **BECKS** Lager, **BODDINGTONS** Amber Ale, **RIVERSIDER** Cider or **KOPPABERG** Strawberry Cider (for £2.50 swap your wine for a **PROSECCO**)

The Conversation
STARTER

OVEN BAKED CAMEMBERT for 2 (v)

A honey glazed, whole wheel of soft French cheese, with a centre of balsamic red onion marmalade.
Served with a stack of baked crispbreads.

SHARING TRIO for 2

Choose a selection of any 3 items from...

BBQ spare ribs, Cheesy garlic ciabatta with sweet chilli jam (v), Hot & spicy chicken wings,
Breaded mushrooms with garlic mayo (v) Sweet & sour Halloumi (v), Oriental crab cakes with sweet chilli jam.

Sharing is caring! But sometimes it has to be all about you.

Choose a MAIN COURSE each from our chargrill selection...

12oz RUMP

10oz RIBEYE

CAJUN CHICKEN & RIBS

8oz SIRLOIN

6oz FILLET

With a traditional garnish of grilled tomato, mushrooms, fresh beer battered onion ring and a boat of our own homemade green peppercorn, cream & brandy sauce. **Served with chunky chips or creamy mashed potatoes.**

Or, as it's a special occasion, why not try something a little different from our Chef's specials...

SUGAR BAKED SMOKED TOFU (v)

Smokey Tofu, marinated with honey & Dijon mustard. Roasted till crisp and golden. Served with sage & onion stuffing and vegetarian Cider Gravy.

SEAFOOD TRIO

Fresh fillet of salmon with jumbo king prawns and whole shell mussels in our tomato and herb sauce with garlic and white wine.

CHICKEN & 3 WAY PORK

Pork sausage, sage & onion stuffing filled roast chicken breast with a giant pig in blanket. Served with Red wine, smoked bacon & mushroom sauce.

All served with creamy mashed potatoes, honey roasted carrots & trimmed buttered green beans.

Now, back to the romance, old skool style!

One plate... two DESSERTS... two spoons! Choose from...

CHERRY BAKEWELL CHEESECAKE (v)

Biscuit base with a baked almond flavour cheesecake, swirled with dark cherry.
With Ameretti & cherry ice cream.

TIRAMISU (v)

A timeless classic. Set zabaglione cream on coffee soaked sponge
With fresh Bailey's cream.

CARAMEL TART (v)

Chocolate pastry with a layer of gooey caramel and rich chocolate ganache.
With salted caramel ice cream.

Too full for dessert but still READY TO PARTY!

Then swap your final course for one of our freshly prepared, classic dessert inspired Cocktails...

CHERRY BAKEWELL

Black cherry Bourbon,
Amaretto and cranberry juice.

TIRAMISU

Vodka, Tia Maria and
fresh espresso coffee.

PEACH MELBA

Archer's peach schnaps,
Raspberry vodka & lemonade.

...or too full for dessert and READY FOR BED!!

Then wind down, relax and swap your dessert for a **classic liqueur floater coffee** with a full shot of...

Baileys / Courvoisier / Irish Whiskey / Vodka / Cointreau / Tia Maria / Dark Rum

ALL FOR

£99.95

PER COUPLE