



Kobe Valentines Menu - 3 courses for £23.95

Starters

Anti Pasto Platter for Two (share & share alike)

Slices of prosciutto, chorizo & salami, with chunks of parmesan cheese, mixed olives, baby mozzarella & tomato salad, pesto, roast onion chutney and served with warm Focaccia bread for tearing and sharing (n)

Scampi 'In a Basket'

Kobe's twist on an old classic. King prawns in a crisp Japanese breadcrumb coating served on a bed of house leaves, pea puree dressing and bloody Mary ketchup

Woodland Mushroom Salad

Mixed wild woodland mushrooms pan-fried with olive oil, parsley and garlic, served on dressed mixed leaves, croutons, sun-blush tomato and crumbled goats cheese (v)

Asparagus & Courgette Soup

Drizzled with lemon oil and served with warmed Focaccia bread (v)

Mains

Rib-eye Steak—£2 supplement

Locally reared 21 day aged steak served with pepper sauce, grilled tomato, roast field mushroom, rocket and hand cut chips

Roast Fillet of Cod

With Parsley & spring onion mash potato, slow roast tomato & chorizo sauce and glazed vegetables

Red Lentil & Ricotta Lasagne

Creamy Ricotta cheese, Red lentils and mixed vegetables layered with lasagne sheets and béchamel topped with pomodoro sauce, griddled asparagus spears and glazed with Monterey Jack and goats cheese (v)

Sage & Ricotta Chicken

Pan-fried Chicken breast, ricotta & sage quenelle, topped with prosciutto ham, parmesan crushed potatoes, buttered petit pois

Desserts

Mini Indulgence to Share

A tantalising platter of our favourite desserts to share and enjoy (v) (n)

Black Forest 'Eton' Mess

Chunks of Swiss roll, cherry jam, white and dark chocolate shavings, crème Chantilly, mixed berries and drizzled with chocolate sauce (v)

Chocolate Truffle Cake

Baked chocolate truffle cake served with fresh fruits of the forest compote, ice-cream or cream (v) (n)

Brandy Snap Basket

filled with fresh strawberries, mixed berries, clotted cream ice cream, crème Chantilly & chocolate sauce (v)

All produce is sourced where possible from local suppliers in our relentless pursuit of entirely fresh produce

We would like to thank our local suppliers

Fruit & veg - Rick Harris Headingley

Meat & game - Alan Morton Horsforth