



VALENTINE'S MENU
WEDNESDAY 14TH FEBRUARY
£27 PER PERSON
GLASS OF PINK BUBBLES ON ARRIVAL

TO START

LOBSTER BISQUE
WARM CRUSTY BREAD

CHICKEN SKEWERS
NOODLE SALAD, SATAY SAUCE

BAKED CEMBERT
GARLIC DIPPING BREAD

COCONUT PRAWNS
MANGO COULIS

BETROOT & SOFT-BOILED EGG SALAD
DIJON DRESSING, CHIVES & GRATED HORSERADISH

FOLLOWED BY

COD GOUJONS
HAND CUT CHIPS, PETITE POIS, HOMEMADE TARTARE SAUCE

PORK BELLY
DAUPHINOISE POTATO, CHARRED CAULIFLOWER, CAULIFLOWER PUREE,
ROASTED ROOT VEGETABLES, CIDER GRAVY

GARLIC & HERB CRUSTED CHICKEN BREAST
SAUTÉ POTATOES, SEASONAL VEGETABLES, WHITE WINE & CREAM SAUCE

SIRLOIN STEAK (£5 SUPPLEMENT)
HAND CUT CHIPS, FIELD MUSHROOM, GRILLED TOMATO, PETITE POIS
DIANE OR PEPPERCORN SAUCE

MUSHROOM RAVIOLI
WHITE WINE, SPINACH & TARRAGON CREAM SAUCE, GARLIC BREAD

AND TO FINISH

SHARING SUNDAE
BROWNIE PIECES, VANILLA & SALTED CARAMEL ICE CREAM, HONEYCOMB,
TOPPED WITH CARAMEL, CHOCOLATE SAUCE & CREAM

CHAMPAGNE & RASPBERRY POSSET
HEART DIPPED SHORTBREAD

CHOCOLATE FONDANT
SALTED CARAMEL ICE CREAM

MOJITO SORBET
ADD A SHOT OF RUM £2.90

CHEESE & BISCUITS
CHEESE SELECTION WITH CRACKERS, CHUTNEY & FRUITS