

Valentine's MENU

STARTERS

French onion soup

Antipasti platter

Pan-seared scallops with celeriac and white chocolate mousse

Smoked salmon & prawns cocktail with brown bread

Breaded mushroom with sweet chilli mayo

Grilled halloumi salad

MAIN DISHES

Mature fillet steak £5 supplement

triple cooked chips grilled mushroom, cherry tomatoes and pink peppercorn garlic butter

Grilled chicken breast & sweet potato puree & salad

Pan fried sea bass fillet with stir fry veg, baby potatoes creamy lobster & chive sauce

Lamb chops with roasted vegetable & tomato cous cous, tzatziki

Crispy pork belly, horseradish mashed potatoes, seasonal veg & red wine jus

Gnocchi with creamy wild mushroom sauce

Vegetable tagliatelle with king prawns

DESSERTS

Vanilla cheesecake & salted caramel sauce

Strawberry pavlova

Chocolate brownie & ice cream or cream

Chocolate dipped strawberries 2 share with a glass of pink prosecco each £5 supplement

Bowl of Ice-cream or Sorbets

2 COURSE £30

3 COURSE £35

DEPOSIT OF £10 PP REQUIRED ON THE TIME OF BOOKING

SEPARATE VEGAN MENU IS AVAILABLE