

Valentine's menu



FRIDAY 14TH & SATURDAY 15TH FEBRUARY

3 COURSES + GLASS OF PINK PROSECCO
OR VALENTINE'S MOCKTAIL £39

STARTERS

Bisque (GF)

Smooth, creamy tomato soup made with Langoustine prawns, served with a parmesan crisp

Moules Mariniere (GF)

Served in a garlic white wine cream sauce with toasted ciabatta

Beetroot & Goats Cheese Salad (GF available)

Pomegranate, basil and crème fraiche dressing

Braised Beef Croquette

Pea puree, roasted shallots & jus

MAIN COURSES

Beef Bourguignon (GF)

Duchess potatoes and creamed cabbage

Beef Burger

Topped with Picanto cheese & chorizo, served with garlic mayonnaise, skinny fries and coleslaw

King Prawn Linguine

Chilli, garlic, king prawns, peppers and spinach with pesto and linguine

Risotto (GF)(V)

Asparagus & sun-blushed tomato risotto

8oz Sirloin (£7 supplement) (GF)

Served with dauphinoise potatoes, tenderstem broccoli and peppercorn sauce

Seafood Pancake

Cod & Salmon vegetable chowder topped with parmesan

Chicken Parmesan

Breadcrumbs chicken, bechamel sauce, melted cheese served with handcut chips, house salad garlic mayonnaise

Chicken Supreme (GF)

Pan fried chicken supreme with sauteed potatoes, chargrilled asparagus, café de Paris sauce

SIDES

FRIES £4 / HANDCUT CHIPS £4 / CHEF'S COLESLAW £2 / HOUSE SALAD £3.50 / MAC & CHEESE £4.50 / SEASONAL VEG £4

DESSERTS

Champagne & Raspberry Posset

Served with a love heart shortbread
(GF available)

Chocolate Fondant

Chocolate fondant served with vanilla ice cream

Assiette of Desserts

Mini raspberry & white chocolate blondie, mini red velvet cake and strawberry cream with crushed meringue
(£3 supplement)

Cookie Dough

Double chocolate cookie dough, clotted cream, honeycomb ice cream

New York Baked Cheesecake

Topped with berry compote, served with chocolate dipped strawberries

V Vegetarian | VE Vegan | GF Gluten free