

**2 course
£40pp**

VALENTINES

MENU

**3 course
£45pp**

Served with a complimentary glass of prosecco

STARTERS

Pan Seared King prawns in a garlic butter (gf)

Cured Beef Carpaccio topped with asparagus, rocket, parmesan and a lemon drizzle (gf)

Wild mushroom filled Arancini served over vegetable ragu with grated ricotta (v/vg available)

Burrata and Heritage tomatoes topped with basil and balsamic glaze (gf)

Selection of cured Italian meats with focaccia and olives (gf and vg available)

MAINS

Beef fillet steak tournedos topped with toasted croutons and foie gras in a madeira sauced served with chips (gf available)

Roast beetroot and gorgonzola risotto topped with courgette crisps (v/vg available)

Pan seared Duck breast in a Chianti jus served with cinnamon poached pear and dauphinoise potatoes (gf)

Ravioli filled with Lobster in a light crab meat sauce

Fillets of seabass rolled on a king prawn oven baked and served over saffron mash in a creamy tarragon sauce (gf)

DESSERTS

Homemade Tiramisu

Blackcurrent Cheesecake

Chocolate Profiteroles

Sticky Toffee pudding

*For any dietary requirements and allergies
please speak to your server*