

2 Courses £30
3 Courses £38.50

Friday 13th and Saturday 14th February

Valentine's

STARTERS

Sharing Camembert with hot honey, toasted rosemary focaccia and grapes

Savoury scone topped with Welsh rarebit and roasted balsamic tomatoes on the vine

Port and Madeira Duck liver pate with fresh figs, fig chutney and toasted ciabatta

Tempura Cauliflower with curry aioli, mango chutney, micro coriander and toasted almonds

Thai Style Crab cakes with Asian slaw and sweet chilli dressing

MAIN DISHES

Three Bone Lamb Rack with dauphinoise potatoes, creamy pea puree and a minted lamb jus -£7 supplement

8oz Sirloin with mushrooms, cherry tomatoes, chips and a diane sauce - £7 supplement

Baked Seabass Fillet with samphire, crushed new potatoes, mussels and a white wine veloute

Roasted Chicken Breast with crispy thousand layer potatoes, tenderstem broccoli and a mushroom tarragon sauce

Beetroot & butternut squash wellington with tenderstem broccoli, baby potatoes, butternut squash puree and a roasted red pepper sauce

DESSERTS

Sharing Chocolate trio ~ brownie, doughnuts, chocolate dipped strawberries and vanilla ice cream

Banana fritter with toffee sauce and caramel ice cream

Pan Fried Strawberries in balsamic vinegar and black pepper served with vanilla ice cream

Raspberry creme brulee served with fruit coulis and a shortbread biscuit