



Valentine's Night

Saturday 14th February 2026

Lovers Menu

2 Course £27.95

3 Course £35.95



Starters

Tomato & Basil Soup GF,V,VG

served with a cheesy crouton heart and warm roll

Pan-Fried King Prawns GF

in a sweet chilli sauce, served on a bed of rocket with granary bread

Loaded Potato Skins GF,V

skins filled with ricotta, spinach & spring onions, served with a salad garnish

Camembert GF,V

served with toasted ciabatta & red onion chutney

Mains

Creamy Steak Pasta GF

pan-fried strips of rump steak with onions, mushrooms in a creamy cracked black pepper sauce, wrapped in spaghetti, served with garlic bread

Cheese & Pancetta Stuffed Chicken Breast GF

served with lyonnaise potatoes, seasonal vegetables & a creamy cheese sauce

Grilled Salmon GF

served with rustic potatoes, seasonal vegetables & a king prawn, lemon, parsley sauce

Vegetable Moussaka GF, V, VG

layers of aubergine with mediterranean vegetables in a tomato & herb sauce, topped with vegan bechamel, served with vegan garlic hoggie bread

Desserts

Mango Cheesecake VG

served with cream or ice cream

Chocolate Fudge Cake GF

served with cream or ice cream

Homemade Banoffee Pie

pastry base topped with a caramel & banana whipped coffee cream, served with vanilla ice cream

Sharing Cheese Platter GF,V

served with brie, cheddar, stilton, camembert, chutney & assorted biscuits

Please state any allergens for each person required so we can make the necessary changes