

VALENTINE'S MENU

*Friday 14th February & Saturday 15th February
Lunch or Dinner. Pre-bookings*

Sharing starters

Honey baked camembert, crudites warm crusty bread V/GF available

*Devilled White bait, scampi bites, chilli & garlic king prawns & salt & pepper calamari,
tartare sauce, lemon mayo*

Charcuterie Board, cured meats, smoked cheese, brie, olives, pate & ciabatta

Mains

Fillet of salmon, served with asparagus, crushed potatoes and hollandaise sauce GF

*Marry me Chicken, a creamy sun-dried tomato sauce with a touch of spice, served with
farfalle pasta*

Mushroom Bourguignon, with horseradish mash & green beans. V/GF

Dessert Sharing Board

*Goey warm chocolate brownie, chocolate sauce, profiteroles, marshmallows, fresh fruit,
chocolates & Chantilly cream*

Bread & Butter pudding, Sticky Toffee Pudding, Fruit crumble, custard, and toffee sauce

*Ice Cream Sundae, chocolate, Strawberry & vanilla Ice Cream, topped with chocolate, fresh
fruit, marshmallows, chocolate sauce and Chantilly cream V/GF*

2 courses £30 per head

3 Course £36 per head