

Valentines Menu 2019

To Start

Pork & pistachio terrine, spiced apricot chutney, toast

Winter vegetable & lentil soup, fresh bread

Seafood cocktail, Marie rose, brown bread

Chicken satay skewers, satay sauce

Halloumi & pepper bruschetta

To Follow

Supreme of Hake, paprika potatoes, tender stem broccoli, spinach

Chicken breast, wild mushroom & white wine, roasted new potatoes

Homemade game pie, fine green beans, mash jus

Griddled asparagus & pea risotto

Mushroom and spinach parpedelle, crispy sage

8oz. Sirloin steak, thick chips, tomato, mushroom

(2.50 surcharge)

Add: peppercorn sauce, blue cheese or béarnaise sauce

Please ask about our quiz night with Dale Collins and find our about our food offer for those participating in the quiz

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To Finish

Vanilla cheesecake, fresh strawberries, cream

Chocolate coated strawberries, vanilla cream

Champagne & raspberry posset, all butter shortbread

Sticky toffee pudding, caramel sauce, ice cream

Chocolate brownie, raspberry sorbet

Pannetone bread & butter pudding, vanilla custard

Three courses £21.95 per person

Two courses £16.95 per person



All prices include VAT. All items are subject to availability. Some foods may contain nut or nut traces. The oil used in our cooking may contain genetically modified maize or soya. All weights are prior to cooking. Allergy information for all food and beverages are available upon request. All our food is prepared in a kitchen containing shellfish, egg, gluten, lupin, flour, celery, sulphates, garlic, fish, peanuts, soybeans, milk, sesame, mustard and nuts.

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