

Valentines Day

£40PP THREE COURSES

Starters

DEEP FRIED HERB & BRIE BITES, RED ONION JAM & DRESSED SALAD

CRAB & DILL ARANCINI WITH TOMATO & CHILLI RAGU DIP

WILD TOMATO & FETA STUFFED TART WITH BALSAMIC GLAZE & DRESSED ROCKET (VG)

MOULES MARINIÈRE, MUSSELS IN WHITE WINE, SHALLOTS, PARSLEY & BUTTER. SERVED WITH CRUSTY BREADS

WHOLE BAKED CAMEMBERT ROSEMARY & GARLIC OIL SERVED WITH CRUSTY BREADS
(V, CAN BE GF)

Mains

LAMB SHANK WITH A RED WINE JUS, CREAMED POTATOES & MIXED GREENS

GRILLED LEMON SOLE, BROWN BUTTER CAPERS, BLACK CABBAGE, NEW POTATOES & WATERCRESS

28 DAY AGED RIBEYE STEAK, TRUFFLE FRIES OR TRIPLE COOKED CHIPS, TOMATO, MUSHROOM & STEAK SAUCE OF YOUR CHOICE (£8 SUPPLEMENT)

SPINACH, MUSHROOM & SUNDRIED TOMATO WELLINGTON WITH ROASTED NEW POTATOES & MIXED GREENS (VG,GF)

Desserts

CHOCOLATE & BOURBON BAKED CHEESECAKE WITH ROASTED WHITE CHOCOLATE CRUMB

LEMON TART WITH ITALIAN MERINGUE & RASPBERRY COULIS

TRIO OF CHEESES SERVED WITH GRAPES, CELERY AND CHEFS SELECTION OF CHUTNEYS & CRACKERS (£5 SUPPLEMENT)

FRESH BERRY ETON MESS (GF)

