



Valentines Menu

£65 per couple, £35 singular

Starters

Asparagus spears, with a poached duck egg and dressed with hollandaise sauce

Pan fried King Scallops, with a pea puree and black pudding crisp, topped with micro herbs

Seafood platter to share with Garlic king prawns, clams and mussels, white bait, salt and pepper calamari, served with warm bread and a homemade tartar sauce

Salt and pepper chicken strips with a katsu sauce and roasted artichoke

Roasted Beetroot soup with warm artisan bread (V)

Mains

Chateaubriand to share, with baked balsamic vine on cherry tomatoes, roasted shallots, long stemmed broccoli, skin on fries and a red wine jus

Herb and mustard crusted lamb rack, with fondant potato, fine beans and a homemade minted red current jus

Confit duck leg, with boulangere potatoes, celeriac puree and a blackcurrant jus

Table smoked hickory salmon and seabass with buttered crushed new potatoes and a Provençale sauce

Sweet potato, butternut squash, maple parsnips with spinach wellington, with garlic sautéed potatoes and a pesto dressing (V)

Desserts

Passion fruit pavlova with vanilla bean ice cream

Heart filled chocolate fondant to share with chocolate covered fruit

Trio of desserts, spotted dick, chocolate brownie and sticky toffee with a crème anglais

Trio cheeseboard to share, with a glug of port, apple, grapes and chutney

Please speak to our staff if you have any food allergies / intolerances. Food allergen is available for all our dishes, our prices include VAT. All weights are uncooked and approximate. (v) denotes suitable for vegetarians.