



VALENTINE'S SPECIALS

Saturday 12th to Monday 14th February

STARTERS

DUCK & ORANGE PATE

Onion Chutney, Toasted Croute, Micro Pea Shoots £6.95

OVEN BAKED CAMEMBERT (v)

Crushed Pine Nut Topping, Rocket & Pea Shoot Garnish, Warm Crusty Ciabatta, Light Olive Oil Dressing £7.95

FISH SHARING PLATTER

Hot Smoked Salmon Fishcakes, Prawn & Cray Fish Cocktail, Pan Fried King Scallops in a Garlic Butter with Pancetta Crumb, Warm Crusted Bread £19.95

MAINS

INDIVIDUAL BEEF WELLINGTON

Fillet of Beef, Mushroom Duxelles, Encased in a Short Crust Pastry, Cream of Mash Potatoes, Roasted Root Vegetables, Tender Stem Broccoli, Finished with Red Wine Jus £23.95

BUTTERNUT SQUASH TORTELLINI (v)

Eight Italian Tortellini Gently Cooked in a Basil Infused Tomato Sauce, Topped with Flaked Parmesan Cheese & Micro Greens £11.95

PAN FRIED SEA BREAM FILLETS

Pan Fried Sea Bream, Wilted Greens, Parmentier Potatoes, Red Pesto & Caper Dressing £17.95

DESSERTS

TRIO OF CHOCOLATE SHARER (v)

Chocolate Mousse, White Chocolate Cheesecake, Warm Chocolate Brownie Bites, Salted Chocolate Ice Cream £16.95

BAILEYS WHITE CHOCOLATE CHEESECAKE (v)

Homemade & Topped with White Chocolate Straws, Fruit Coulis £7.95

TWO FRUIT WINTER CRUMBLE (v)

Rhubarb & Apple Combination with a Light Crumble Topping, Choice of Vanilla Custard or Vanilla Ice Cream £6.95

TO FINISH

TEA OR COFFEE WITH PETIT FOURS £3.45

For Speciality Tea's & Coffee's please ask for the menu

Booking Advised
Main Menu Also Available



(v) Vegetarian. Most of our dishes can be adapted for those with allergies. Please ask for our 'Allergen Guide'