

Valentines 2018

Starters

Sweet potato, butternut squash & chili soup with rosemary focaccia

Smoked haddock and creamed leek tart with poached egg and hollandaise

Breaded hens egg on potato & truffle oil cream, buttered spinach topped with grilled chorizo

Antipasti - selection of cured meats, Manchego Cheese, olives, sun blushed tomatoes, oil and balsamic vinegar with garlic bread
(perfect to share)

Mains

Chateaubriand for two with hand-cut chips, fine beans, onion rings, cherry vine tomatoes, flat mushroom, watercress, beef jus & peppercorn sauce
(£18 supplement)

Gilthead bream on a chorizo, saffron and sun-blushed tomato risotto

Beetroot & Goats cheese tortellini tossed in a spinach, tomato & mascarpone sauce

Thai green chicken & coconut curry with steamed basmati rice & oriental chilli crackers

Puddings

Affogato - Vanilla ice cream topped with espresso and a liqueur of your choice

Chocolate Fondant with salted caramel ice cream

Rhubarb creme brulee, pistachio shortbread and poached rhubarb

To Finish

Chocolate dipped Strawberries & Shortbread
With a choice of tea or coffee

3 courses £29.99 per person

£18 supplement added for 1 chateaubriand for up to 2 people

All items are subject to availability & Booking is strongly advised

All our food is prepared in our kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request

