



VALENTINES MENU 14th FEB 2025

Soup De Jour- served with warm bread **(V) (Vegan Opt)**

Brie & Butternut Squash Arancini- with homemade Italian marinara sauce, fresh rocket and parmesan shavings **(V)**

Pulled Chicken and Chorizo Terrine- charred focaccia & homemade tomato chutney **(GF Opt)**

Pork Belly & King Prawn Duo- with crispy bacon, garlic butter and pea shoots **(GF)(DF Opt)**

Mushroom & Tarragon Pate- with caramelised red onion chutney & sourdough crostini **(V)**

Red Pepper and Brie Chicken Ballotine (GF)

Breast of chicken, stuffed with red pepper and brie, wrapped in prosciutto, with crispy potatoes bravas and cavolo Nero

Pan Fried Fillet Of Hake (GF)

With lemon and feta parmentier potatoes, buttered spring greens and saffron beurre blanc

Beetroot, Butternut Squash and Goats Cheese Risotto (V)(Vegan Opt)

Served with garlic bread and crispy onions

8oz Sirloin steak (+£5 supplement)

Chargrilled to your liking, served with creamy wild mushroom ragout, Triple cooked hand cut chips, parmesan & rocket dressed salad **(DF Opt) (GF Opt)**

Passionfruit Pannacotta-with mango compote and meringue shards

Homemade Millionaires Cheesecake- served with vanilla ice cream

Crunchie Honeycomb Chocolate Mousse- with chantilly cream and chocolate coated strawberry

Raspberry & Almond Tart- Raspberry Sorbet and fruit compote **(GF)(DF)(V)**

2 Course £28 Per Head

3 Course £34 per head

Available all day from noon

