



VALENTINE'S DAY MENU

Baked Camembert with Garlic, Rosemary & White Wine

Plum Chutney, Crusty Bread

Homemade Tomato & Basil Soup with cheese croutons

Pan-fried Scallops, Black pudding & Minted Pea Puree



Slow braised Lamb Shank, Garlic Mash, Buttered Carrots and Mint Jus

Pan-fried Salmon, Herb Potato Cake, Cherry Vine Tomato & Balsamic Glaze

Brie & Beetroot Tart, Rocket Salad & Beetroot Dressing

to share*

14oz T-bone Steak, Tiger King Prawns, Tomato Wedge, Onion Strings

Chips, Peppercorn sauce



Chocolate Fondue with Strawberries, Pineapple, Raspberries & Banana

Sticky Toffee Pudding, Treacle Toffee Sauce, Vanilla Ice Cream

Lemon Cheesecake, Berry Compote & Raspberry Coulis

Two Courses £21.00

Three Course £25.00

Booking Highly Advisable – £10 deposit per person on required

* Please note this main course is for two.