

RESERVE YOUR TABLE FOR THE

Valentines Weekend

Friday 14th February to Sunday 16th February

Choose any three courses for £30 per person

STARTERS

PAN FRIED SCALLOPS *butternut squash puree, samphire & smoked bacon crisp*

BAKED CAMEMBERT *toasted sour dough, radish & pickle*

CRAB & PRAWN COCKTAIL *avocado mousse, Bloody Mary gel*

SWEET POTATO, COCONUT & CHORIZO SOUP *warm bread roll & butter rosette*

MAINS

SIRLOIN STEAK *served with Pont neuf potatoes, cherry vine tomatoes, Béarnaise sauce & herb salad*

PAN-FRIED SEABASS FILLET *with fennel risotto, confit tomato and white crab mayonnaise*

BREAST OF CORN FED CHICKEN *with gratin potatoes, baby leek, smoked bacon crisp & wild mushroom sauce*

SPINACH & RICOTTA RAVIOLI *roasted courgette, cherry tomato sauce & toast pine nuts*

DESSERTS

AMARETTO CHEESECAKE *glazed cherries & toasted almonds*

CLASSIC GLAZED LEMON TART *raspberry & mint salsa, raspberry sorbet*

AFTER EIGHT CHOCOLATE GANACHE TART *with salted peanuts & vanilla ice cream*

CHEF'S SELECTION OF CHEESES *served with all the trimmings*

ALLERGIES & INTOLERANCES: *If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team.
We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens.
All allergens correct at time of printing.*

ALLERGEN KEY:

C: Crustaceans / **CE:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin / **N:** Nuts
MO: Molluscs / **MU:** Mustard / **S:** Soya / **SD:** Sulphur dioxide / **SE:** Sesame seeds