



VALENTINES DINNER MENU

3 COURSES - £29.95 PER PERSON

LEEK & POTATO SOUP

With fresh Italian bread

BRESAOLA CARPACCIO

Rocket, Sundried Tomato & Shaved Parmesan

SMOKED SALMON & MASCARPONE ROULADE

With Grilled Asparagus, Citrus Dressing & Sour Dough Bread

CRISPY DEEP FRIED BREADED GOATS CHEESE (V)

With Beetroot Puree & Watercress

STUFFED CHICKEN WITH SUNDRIED TOMATOES & FETA CHEESE

With Sage & Onion Potatoes, Chicken Sauce

PAN FRIED COD

With Smoked Pancetta, Cream Mash, Napoli Sauce

FUNGI PORCINI WITH FRESH SHAVED TRUFFLE & PARMESAN (V)

COTE DE BOEUF (2 TO SHARE)

With hand cut chips, béarnaise sauce, confit cherry tomatoes and flat mushrooms

CHOCOLATE CHERRY FLAPJACK TORTE

With Fresh Strawberry & Strawberry Coulis

LEMON CHEESECAKE

With Raspberry Sorbet & Lemon Crude

BUTTERSCOTCH & TREACLE PUDDING

With Clotted Cream

ENGLISH & ITALIAN CHEESE BOARD

With Celery, Grapes, Fruit Chutney & Biscuits

We would like to advise you that some of our dishes may contain nuts. We do not knowingly use genetically modified products. VAT included. Gratuities at your discretion, except for parties of 5 or more where a 10% service charge will be added.