

Valentine's Evening Menu

For Two to Share

Chefs Homemade Chicken Liver Pate served with Brown Bread & Chutney

Or

Oven Baked Camembert Stuffed with Garlic and Rosemary, served with Ciabatta and Chutney (V)

Or

Two Tone Soup: Cream of Vegetable Soup and Roasted Red Pepper and Tomato Soup served with Ciabatta Roll to Dip (V)

Mains

A choice of two of the below.

Slow braised lamb shank, served with wholegrain mustard mash, seasonal vegetables and a rich rosemary gravy

Or

Crab crusted cod fillet served with sweet potato fries, samphire grass and a dill and white wine sauce

Or

Roasted Chestnut, Mushroom and Parsnip Wellington served with Crushed New Potatoes and Vegetarian Gravy (V)

Or For Two To Share

1/2 Rack of BBQ Pork Ribs and Parmesan Coated Chicken Goujons served with Chips, Salad, Corn on the Cob for Two, Aioli Dip & Coleslaw

A Trio of Puddings to Share

A soft centred Triple Chocolate Chip Brownie

Lemon Posset

Strawberry and White chocolate Cheesecake



*3 Courses for £35 including a glass of bubbles on arrival.
(Specials Board) Menu Also Available.*

xx Happy Valentines xx