

Valentines Menu

Available Thursday 14th – Saturday 16th February

To Start

Chicken liver parfait with toast, dressed leaves & red onion chutney (GF)

Seared scallops with cauliflower puree, crisp pancetta & toasted pistachios (GF)

Baked camembert to share with rustic bread, chutney & crudités (v) (GF)

Mains

Grilled swordfish steak on a lemon & chorizo risotto (GF)

Pumpkin & sage tortellini served with a walnut and rosemary burnt butter sauce, dolcelatte and rocket (v)

Free range chicken coated in a creamy bacon, mushroom and madeira sauce, served with seasonal vegetables and new potatoes (GF)

10oz Rump steak with onion rings, grilled tomato, mushrooms, dressed leaves and chips (GF) (4.00 supplement)

Dessert

Clementine posset with brandy ice cream & ginger shortbread (v) (GF)

Passionfruit cheesecake with coconut ice cream (v) (GF)

Chocolate plate to share – chocolate profiteroles, chocolate brownie, white chocolate panna cotta and vanilla ice cream (v)

Sumptuous three course meal just 26.95pp