

VALENTINE'S MENU

THURSDAY 14TH - SATURDAY 16TH FEBRUARY

BUTTERNUT SQUASH SOUP WITH CHILLI & CRÈME FRAICHE (v/vg)

Crusty bread and butter

CHILLI AND GARLIC KING PRAWN BRUSCHETTA

Grilled asparagus and fresh lemon

DUCK LIVER AND CANDIED ORANGE PATE

Fig and plum chutney, with toasted rye bread

ANTI-PASTI

Designed to share for two. Mixed olives, Italian sausage, salami and mozzarella with toasted sourdough and butter

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JOSPER GRILLED SIRLOIN STEAK

Sweet potato wedges, padron peppers and chimichurri sauce

PAN-SEARED FILLET OF SEABASS

Sautéed new baby potatoes, pea and chorizo friccasse,
with lemon and garlic sauce

CHICKEN STUFFED WITH SPINACH

Wild mushrooms, black pudding and truffle mash, with wild mushroom sauce

VEGAN SPINACH AND FIVE BEAN ENCHILADAS (v/vg)

Creamy cashew sauce

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GIN, FIZZ, LIME AND ELDERFLOWER CHEESECAKE

Lemon sorbet

ROCKY ROAD BROWNIE

Chocolate ice-cream and chocolate sauce,
sprinkled with marshmallows and dark chocolate pieces

SALTED CARAMEL AND WHITE CHOCOLATE PUDDING

Honeycomb and fresh strawberries

RASPBERRY AND COCONUT SUNDAE

Raspberry sorbet, raspberry ripple ice-cream,
fresh raspberries, coconut shavings and fresh cream

**3 courses and a glass of bubbly
£25.95 per person**

