

Valentines Menu

3 Courses £19.99

Complementary glass of Prosecco on arrival.

Starters



- Sticky duck legs *served w/* five spice glaze
- Breaded prawns *served w/* dill mustard
- Goat's cheese & caramelised onion tartlets *served w/* baby leaves
- Homemade soup *served w/* toasted bread
- Smoked trout *served w/* olive oil & lemon salad

Mains



- Cod, marinated in honey & soy, *served w/* julienne vegetables.
- Pork Belly *served w/* Black pudding, Seasonal veg, mashed potato & peppercorn sauce.
- 7oz Sirloin steak *served w/* chips, field mushroom & tomato.
- Upgrade to an 11oz for £4 supplement.***
- Slow roasted tomato arrabiata penne pasta *served w/* garlic bread.
- Wild mushroom stroganoff *served w/* long grain rice.
- Chicken supreme *served w/* potato gratin & a red wine sauce.

Desserts



- Cheeseboard to share.
- Bailey's crème brûlée *served w/* shortbread biscuit
- White chocolate & cranberry blondie *served w/* homemade vanilla ice cream
- Chocolate cheesecake *served w/* dark chocolate glaze
- Apple, pear & ginger crumble *served w/* custard

Individual Cheese Boards as a 4th course for a £7.50 Supplement

Add coffee/tea for £3.50