

VALENTINES DAY DINNER MENU

THURSDAY 14TH & SATURDAY 16TH

FEBRUARY 2019



TO START

TOMATO, RED PEPPER & BASIL SOUP £6.50

WITH PESTO, CROUTONS, WARM BREAD ROLL, SEA SALT & HERB BUTTER

GARLIC & ROSEMARY INFUSED BAKED CAMEMBERT – TO SHARE £13.00

WITH CROSTINIS & A CARAMELISED RED ONION RELISH

CRAB, CRAYFISH AND PRAWN COCKTAIL £8.00

BLOODY MARIE ROSE SAUCE, BABY GEM LETTUCE, PICKLED CUCUMBER & PEA SHOOTS

CHICKEN, TOMATO & TRUFFLE ROULADE £7.75

SALAD OF ROCKET, SUN DRIED TOMATOES, ASPARAGUS & TOASTED PINE NUTS

TO FOLLOW

RIB EYE STEAK £21.00

HERB CRUSTED TOMATO, BAKED PORTOBELLO MUSHROOM, TWICE COOKED CHIPS,
GREEN PEPPERCORN SAUCE & WATERCRESS

PARMA HAM WRAPPED CORN FED CHICKEN SUPREME £17.00

STUFFED WITH GARLIC & CREAM CHEESE, SERVED WITH DAUPHINOISE POTATO,
RATATOUILLE & A WILD MUSHROOM SAUCE

WHOLE LEMON SOLE £20.50

WITH SHALLOT & DIJON MUSTARD CRUSHED POTATOES, BUTTERED SPRING
GREENS & A BROWN SHRIMP, WHITE WINE CREAM SAUCE

CUMIN SPICED CELERIAC & ONION BEIGNET £12.00

CHARRED TENDERSTEM BROCCOLI, FRAGRANT BRAISED RICE
& A RED PEPPER COULIS

TO FINISH

GLAZED PASSIONFRUIT TART £6.50

TOASTED COCONUT CHANTILLY CREAM & PASSIONFRUIT SORBET

CHAMPAGNE & RASPBERRY POSSET £6.50

SHORTBREAD & RASPBERRY COULIS

BRITISH CHEESEBOARD £7.50 (£13.00 TO SHARE)

WITH CELERY, GRAPES, BISCUITS & CHUTNEY

CHOCOLATE FONDUE – TO SHARE £13.00

BAILEYS INFUSED WITH MARSHMALLOWS,
STRAWBERRIES & SHORTBREAD



This menu is subject to change