



Valentine's Weekend Menu



£30.00 per head

Available Thursday 14th, Friday 15th and Saturday
16th February

Menu only available when you book a table in advance

Glass of Fizz on arrival, Buy the Rest of the Bottle for
£12.50

Starters

Local Wood Pigeon Breast

*Creamed savoy cabbage and nutmeg, wild mushrooms on
toasted Brioche and red wine jus*

Home Smoked Mackerel Pate

With garlic and herb croutons, fruit Chutney

Duck Liver Terrine

Red onion Chutney. Garlic and herb croutons

Haddock, Crayfish and Mixed Herb Fish Cakes

With celeriac remoulade, Pickled fennel and saffron mayo

Mains

8oz Longhorn Rump

*with Triple cooked chips, confit cherry tomatoes, field
mushroom and mixed leaf salad*

✓ Spinach Butternut Squash and Feta Cheese Lasagne

Garlic and herb bread, mix leaf salad

Lemon and Honey Infused Free Range Chicken Breast

Garlic and herb crushed new potatoes, seasonal vegetables, red wine

Pan Seared Seabass Fillets

Sautéed new potatoes with chorizo, sun blushed tomatoes, fennel with lemon and herb dressing

Desserts

Dark Chocolate Fondant

with pistachio ice cream, brittle, honeycomb and white chocolate powder

Sticky Toffee Pudding

with Toffee sauce and vanilla ice cream

Baileys Creme Brulee

mixed berry compote and brandy snap

White Chocolate and Strawberry Parfait

With honeycomb, lemon meringue, white chocolate powder

