

VALENTINE'S MENU

2 DINE FOR ONLY £47.95

This includes a bottle of either Trulli Pinot Grigio from Italy or Firefly Shiraz from Australia. Or if you prefer a soft drink, we recommend the exotic fruit flavour of J20 Orange and Passion fruit.

STARTERS

CHEF'S SOUP OF THE DAY

With a toasted love heart crouton

POTTED SMOKED SALMON TARTARE

Diced smoked salmon rolled in a gentle sauce of fresh dill and sour cream

DUCK AND PORK PÂTÉ

With red onion chutney and brown bloomer toast

CHEESE SOUFFLÉ

A warmed baked cheese soufflé

REFRESHER

LEMON SORBET

With fresh mint

MAINS

Served with the choice of potatoes and fresh vegetables

SLOW COOKED RIB OF BEEF

Tender beef rib slow cooked in a light chilli glaze

TRIO OF FRENCH TRIMMED BRITISH LAMB CUTLETS

Served with cranberry infused gravy

FILLET OF SALMON†

Smothered in a creamy white wine sauce

STUFFED SUPREME OF CHICKEN

Whole breast of chicken stuffed with olive tapenade

FENNEL AND CHESTNUT ROAST (V)

With a cranberry sauce

DESSERTS

RASPBERRY AND WHITE CHOCOLATE BRÛLÉE CHEESECAKE

With fresh raspberries

BLACK FOREST GATEAU

Served with cream

APPLE AND CALVADOS TATIN

Served with warmed Devonshire custard

ADD CHEESE AND BISCUITS TO YOUR MEAL FOR ONLY £3 PER HEAD

Selection of Cheese and Biscuits with celery and red onion chutney

FINALE

COFFEE SERVED WITH PETIT FOUR

Please ask your server about our excellent choice of liquors



Gratuities are at your discretion. (V) Suitable for vegetarians. (†) May contain fish bones. We cannot guarantee that all our dishes are free from nuts or their derivatives and our menu descriptions do not contain all ingredients, so please ask a member of staff before ordering if you have any particular allergy or requirements. All items subject to availability.