

VALENTINE'S DAY

(£10 per person deposit – non-refundable required)

To Start

Pear, stilton & walnut salad (v) £8

Mellow fig salad with pecan nuts, pomegranate, balsamic glaze and parmesan shavings (v) £8

3 rock oysters with ginger Japanese dressing in a bed of samphire £9

Seared pork belly bites with chilli soy sauce, apple and cinnamon puree £9

Prawn & crayfish cocktail with buttered brown bread £9

To Follow

Wild mushroom & stilton gnocchi with ricotta and crisp rocket (v) £17

Pan fried pink lamb chops with rich mint jus, lyonnaise potatoes, roasted asparagus

& cherry tomatoes £24

Open lobster and prawn lasagne served with garlic bread and salad garnish £24

Poached halibut with brown shrimp and hollandaise bisque sauce, sauté potatoes,

savoy cabbage & red onion £25

Pan fried 10oz fillet steak with XL prawns, port reduction, rosemary chips and wild mushrooms £35

To Finish

Profiteroles with warm salted caramel sauce and pecan nuts £7

White chocolate & raspberry roulade with berry compote £7

Pistachio fudge brownie with cherry ice cream £7

Pink pepper chocolate covered strawberry skewers £7

Cheeseboard with biscuits and chutney £9