

Valentine's Romantic 3 Course Menu

Starters

Smoked Salmon Rosettes GF

Delicate slices of smoked salmon served with a light lemon crème fraîche and capers, garnished with fresh dill

Beef & Ale Croquettes

Rich spiced red onion marmalade and rocket

Tomato Bruschetta GF* VE*

Crunchy baguette slices topped with a vibrant mix of ripe tomatoes, garlic, fresh basil and a drizzle of extra virgin olive oil

Main Course

Choice of Steak: 1Ooz Sirloin + £4 | 1Ooz Ribeye + £8 GF

Juicy, perfectly seared steak of choice served with homemade peppercorn sauce, chunky chips, and roasted tomato and mushroom

Garlic Roasted Chicken Supreme GF

Fondant potato, roasted carrots and red wine jus

Baked Sea Bass Fillet GF

Served on a bed of roasted new potatoes, with grilled asparagus and a white wine butter sauce

Wild Mushroom & Truffle Risotto GF V

Creamy arborio rice with wild mushrooms, finished with white truffle oil and shaved parmesan

Desserts

Chocolate Melt Pudding V

Velvety chocolate pudding with melted chocolate top, served warm with vanilla bean ice cream and a touch of raspberry coulis

Strawberries & Cream Eton Mess GF V

Crushed meringue, ripe strawberries and whipped cream, layered in a glass

Caramel Crème Brûlée V

Pistachio ice cream and a caramelised sugar topping

Cheese Course Sharer +£5 per person

Selection of cheeses and fruit – served with crackers and chutney