



## Valentines Menu

### To Start

Chunky Tomato & Borlotti Bean Soup with Basil Pesto. (GF, V)

Roast Shell on Tiger Prawns with Sweet Chilli Dipping Sauce, Roast Pineapple Salsa. (GF)

Pressed Ham Hock Terrine with Homemade Piccalilli, Herb Oil, Char Grilled Ciabatta.

Giant Cous Cous & Marinated Feta Salad with Olives, Grilled Artichokes, Balsamic Reduction. (V)

### The Main Event

Roast rump of lamb, dauphinoise potato, buttered greens, minted gravy. (GF)

Pot roast corn-fed chicken breast, bubble and squeak croquettes, crispy pancetta, parsnip purée, jus.

Baked skate wing with sauté potatoes, roast broccoli, brown shrimp butter sauce. (GF)

Roast polenta tart with sauté wild mushrooms, wilted rainbow chard and parmesan crisps (GF, V)

### Sweet Things

Warmed Pecan tart with home-made vanilla clotted cream. (N)

Chocolate & cardamom ganache with dark chocolate sauce, Chantilly cream, crumbled short bread and brandy snaps.

Iced Passion fruit and meringue parfait with almond tuiles and baby mint. (N)

Baileys Crème Brulee with vanilla short bread.

**£25 for 2 COURSES**

**£30 for 3 COURSES**

**Includes Bubbles or Beer on Arrival**

(soft drink also available)

If you suffer from any allergies, then please inform a member of our waiting staff, who will be happy to assist you with your menu selection.