



VALENTINES MENU 2025

STARTERS

Baked Camembert (for 2)

topped with honey & rosemary served with toasted ciabatta

Scallops

Pan seared scallops, pea velouté & beetroot foam

Anti Pasti

Toasted garlic naan topped with cured meats, buffalo mozzarella, olives, rocket, olive oil & balsamic

Mushroom & Blue Cheese Arancini (ve)

Mushroom & vegan blue cheese arancini and a rich garlic tomato sauce

Moules Mariniere

Steamed mussels in a creamy white wine sauce & crusty bread

MAINS

Chateaubriand Steak (for 2)

(Preorder only & £5 pp surcharge)

Grilled tomato, flat mushroom, sea salt chunky chips & peppercorn sauce

8oz Sirloin

Grilled tomato, flat mushroom, sea salt chunky chips & peppercorn sauce

Chicken Supreme

Brie stuffed chicken supreme wrapped in streaky bacon, wholegrain potato rosti, braised savoy cabbage with a pea & bean fricassee

Crab Ravioli

Crab and mascarpone ravioli in a dill and tomato sauce, with parmesan shavings

Spiced Cauliflower, Spinach & Lentil Pie (ve)

Served with seasonal greens and a choice of mash or chips & vegan gravy

DESSERTS

Trio Dessert Board (for 2)

White chocolate lemon meringue pie, GF brownie, GF wild berry & apple crumble

White Chocolate Lemon Meringue Pie

Gluten Free Chocolate Brownie

Gluten Free Wild Berry & Apple Crumble

Banana & Blueberry Cake (ve)

All served with a choice of cream, clotted cream, ice cream or custard

2 courses £36

3 courses £40