

VALENTINES AT THE TOWN MILLS

2 COURSE £18 / 3 COURSE £23

STARTER

HAM HOCK TERRINE - SERVED WITH A WARM BAGUETTE AND ARTISAN CHUTNEY

GRILLED PRAWNS AND CHORIZO - SERVED WITH TOASTED GARLIC CIABATTA (GF)

BAKED MUSHROOM - STUFFED WITH GOATS CHEESE, SPINACH AND RED PEPPERS (GF , VEG)

HOMEMADE SOUP OF THE DAY - SERVED WITH A WARM BAGUETTE (GF , VEG , VG)

MAINS

**LAMB SHANK IN A MINTED GRAVY SERVED WITH MASHED POTATO AND SEASONAL
VEGETABLES (GF) +£3.50**

MUSSELS IN A WHITE WINE AND GARLIC BROTH SERVED WITH A CRUSTY BREAD ROLL (G/F)

**BAKED COD LOIN ON A BED OF POTATOES WITH A CHORIZO, WHITE BEAN AND TOMATO SAUCE
(GF)**

GNOCCHI SERVED IN A ARRABIATTA SAUCE WITH SPINACH AND GARLIC CIABATTA (VG , VEG)

**8oz RIBEYE STEAK SERVED WITH CRUSHED POTATOES, ASPARAGUS SPEARS AND PEPPERCORN
SAUCE (GF) +£3.50**

**ROASTED CHICKEN BREAST SERVED WITH HASSLEBACK POTATOES, SEASONAL VEGETABLES IN
A WHITE WINE A MUSHROOM SAUCE**

DESSERT

**HOT CHOCOLATE FONDANT - SERVED WITH A CARAMEL SAUCE AND SALTED CARAMEL ICE
CREAM (GF)**

**ETON MESS - CRUSHED MERINGUE, FRESH FRUIT, WHIPPED CREAM AND A RASPBERRY COULI
(GF)**

COCONUT AND LEMON MOUSSE - SERVED WITH SHORTBREAD BISCUITS (GF , VG)

CHOCOLATE AND ORANGE TORTE - SERVED WITH VANILLA ICE CREAM (GF , VG)

GF - NON-GLUTEN CONTAINING

VG - VEGAN

VEG VEGETARIAN

Gluten Free - Some dishes can be made available as Gluten-Free, ask for more details and please mention this dietary requirement when ordering.

All food is prepared in our kitchen where nuts, gluten and other allergens are present. Processes and training are in place to ensure that gluten-free meals on our gluten-free menu, are gluten-free. All weights are approximate before cooking. Full allergen information is available upon request. Fish dishes may contain small bones.

We aim to support local farmers and growers from the Assured Food Standards Association. 0617 /1.

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