

# VALENTINE'S MENU

13<sup>th</sup> & 14<sup>th</sup> February 2026



## TO SHARE

### Warm Artisan Bread Board

Salted butter, balsamic & rapeseed oil

## STARTERS

### Crispy King Prawns

Golden battered prawns, sweet chilli & lime dip

### Baked Camembert for Two

Garlic, rosemary & red onion chutney, Served with toasted ciabatta

### Parma Ham & Rocket Salad

Shaved parmesan, cherry tomatoes, honey-mustard dressing

## MAINS

### 8oz Sirloin Steak

Chunky chips, grilled tomato

Choice of peppercorn sauce or garlic butter

### Pan-Roasted Chicken Supreme

Creamy white wine & tarragon sauce

Buttered mash & seasonal greens

### Spiced Vegetable Curry

Tomato & coconut sauce, basmati rice, naan

## DESSERTS

### Chocolate Fudge Brownie

Warm chocolate sauce & vanilla ice cream

### Vanilla Cheesecake

With berry compote

### Sticky Toffee Pudding for Two

Hot toffee sauce & custard

2 Courses £28

3 Courses £32

