

VALENTINE'S MENU



13th & 14th 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

