

VALENTINES MENU

2 COURSES £39.98
per couple

3 COURSES £47.98
per couple

Includes a glass of prosecco each
or upgrade to the bottle for only £16.99

ENTRÉE

- Fresh mussels in our own creamy garlic & white wine sauce (gf) £5.99
- Pea & mozzarella risotto with sweet pepper coulis (gf) (v) £5.25
- Warm pork & stilton terrine, apple & vanilla puree & bacon salad (gf) £5.50
- Roasted cauliflower & cajun soup served with crusty bread (gf) (v) £4.75

MAINS

- Crispy belly pork with creamy mashed potato, roasted root vegetable & blue cheese sauce (gf) £12.99
- Pan seared seabass ramen noodle broth with pork & prawns £14.99
- 8oz Sirloin with roasted tomatoes, mushrooms with a creamy peppercorn sauce & chunky chips (gf) (£4supp) £16.75
- Our own recipe vegetable curry pie with butternut squash, chick peas & spinach topped with a filo pastry lid (agf) (v) £10.99
- Chicken breast stuffed with sweet chilli goats cheese & sun blushed tomatoes, wrapped in Parma ham on a bed of pesto tagliatelle (agf) £13.99

DESSERT

- Sticky toffee pudding served with banana ice cream and salted caramel sauce (v) £5.99
- Rum spiced panna cotta served with fresh winter fruits (gf) (v) £5.99
- Cheddar, brie & stilton with rosemary crackers & homemade chutney (agf) (v) £5.99
- New season strawberries, strawberry sorbet & white chocolate shards (gf) (v) £5.99