



Valentine's Day

3 Courses £39

Starters

Duo of soup, butternut squash & roast plum tomatoes

Crispy pork belly, caramelized apple duo of black pudding

Crispy coated calamari, aloli, baby mixed leaf

Twice Baked Souffle, roasted cherry tomatoes

Mains

Feather blade of Beef, roasted garlic, creamy mash potatoes, baby carrots, kale jus

Honey Garlic Salmon Supreme, served with horseradish, sour cream, mashed potatoes, buttered greens

Pan Fried Chicken Breast, grain potatoes, confit onion, green beans, rich red wine jus

8oz Fillet Steak, creamy garlic, wild mushrooms spinach, vine cherry tomatoes, triple cooked chips, side salad **£6 supplement**

Leek & Mushroom Wellington, potato fondant, roasted root vegetables, creamy wild mushroom sauce

Desserts

Desserts Board to share, double chocolate brownie, Eton mess, sticky toffee pudding, chocolate dripped strawberry's

Warm Peach Melba, raspberry puree, cinnamon tuile, vanilla cream (vegan option available)

Local Selection of Cheese, apple & damson chutney, grapes, apple, celery, artisan biscuits

Buttery Pastry Deep filled Apple Pie, crème anglaise