



2 Courses

£26.95*

3 Courses

£32.95*

**Price is per person and includes a 250ml glass of our house wine or a soft drink per person when both diners choose from our St Valentine's Menu*



*Pinot Grigio
Chardonnay
White Zinfandel
Merlot
Shiraz*

*Finish your meal with a cup of our freshly ground Lavazza coffee
Only £2.30*



St Valentine's Menu

STARTERS

Crispy Pork Belly Bites **Gf**

Served with apple slaw.

Green-Lipped Mussels **Gf**

Seasoned mussels drizzled with a brown butter dressing on a bed of cherry tomato salad.

Arancini Di Riso **V**

Breaded rice balls with a melted mozzarella centre, served with fresh salad & a cranberry dip.

Sharing Starter for 2 people

A selection of duck parfait & onion marmalade crostini, croquettes with pulled beef brisket and smoked salmon with salt & pepper squid.



MAIN COURSES

Tomato & Mushroom Risotto **Gf**

Arborio rice with tomatoes, mushrooms and white wine topped with aubergine spaghetti.

Sea Bass Fillet **Gf**

Pan fried fillet served with honey buttered Chantenay carrots, Pommes Anna potatoes & drizzled with an herb oil dressing.

Thai Green Chicken Curry

Chef's Thai styled curry with sticky coconut creamed basmati rice & Thai crackers.

Jamaican Spiced Lamb Chops **Gf**

Tender lamb chops rubbed with Jamaican jerk spices served with sautéed chilli green beans, Duchess Potatoes & stock jus.

Ribeye Steak **Gf**

A succulent ribeye steak cooked as you like it & served with Bernaise butter, garlic roasted field mushroom, cherry tomatoes & fondant potato.



DESSERTS

Raspberry & Macaroon Trifle **V Gf**

Raspberries "floating" in fruit jelly, topped with French macaroons & white chocolate mousse.

The Ultimate Warm Chocolate Fudge Cake **V**

An indulgent 4 layer rich chocolate fudge cake with buttercream and brownie & white chocolate chunks. Served with hot creamy custard.

Sharing Dessert for 2 people **V**

An assortment of mini pastries: nutty cream puffs, Napoleons, chocolate eclairs, brownies & French macaroons with vanilla ice cream, fresh whipped cream & chocolate sauce dip.

Allergens; Some of our ingredients may contain traces of nut, gluten or other allergens. Please ask for details and make any food allergens known to our staff. *Fish dishes may contain bones. Alcoholic beverages provided to over 18s only, proof of age may be requested, please drink responsibly