

VALENTINES MENU

THREE COURSES + GLASS OF CHAMPAGNE £30

TWO COURSES + GLASS OF CHAMPAGNE £25

TO START

love apple soup with deep fried basil leaves and homemade bread

scallops in parma ham with horseradish and cucumber gazpacho

honey glazed pork belly with courgette and carrot ribbons

jackfruit dumplings with thai & chilli consommé

sharer for two: nachos with beef chilli, jalapenos, grilled cheese and sour cream



MAIN COURSE

smoky five bean stew with sliced potatoes, mini loaf and paprika butter

pan fried seabass in honey and orange with watercress and lentils

braised ox cheek with chilli & chorizo and polenta mash

sharer for two: pulled pork, sticky ribs and t-bone steak with coleslaw, grilled tomatoes, mushrooms and fries

sharer for two: crab cakes, king prawns, smoked salmon, calamari, marie rose sauce, salad and homemade bread



DESSERT

strawberry shortcake with meringue

sloe gin and plum cheesecake sharer for two:

selection of british cheeses, biscuits and chutney

sharer for two: chocolate brownie, crème brulee, fondants and cream

