

Valentines

Starters

Prawns in a crispy tempura batter. Served with a mixed leaf garnish & Sweet Chilli Dip

Pork Liver Pate Served with Toasted Malted Bloomer, Red Onion Chutney and Mixed Leaves

Spiced Butternut Squash & Carrot Soup Served with a Crusty Bread Roll (V)

Cheesy Stuffed Baked Field Mushroom Accompanied with a Mixed Leaf Garnish

Mains

Chicken Parmigiana. Chicken in Breadcrumbs baked in a Tomato Verde sauce, topped with mozzarella. Accompanied with Dauphinoise Potatoes and Seasonal Greens

Himalayan Dry Salt Rib Eye Steak Accompanied with Gourmet Chips, Beer Battered Onion Rings, Grilled Tomato and Button Mushrooms (Supplement of £6.00)

Pan Seared Fillet of Plaice in a creamy sparkling wine sauce. Accompanied with Dauphinoise Potatoes & Seasonal Greens

Butternut Squash, Lentil & Almond Parcel Served with Creamy Mashed Potatoes, Seasonal Vegetables & Vegetable Gravy

Desserts

Zesty Lemon Meringue Cheesecake Drizzled in a Lemon Sauce & Cream

Boozy Self Saucing Chocolate & Cointreau Pudding Served with Vanilla Ice Cream

Rich Italian Tiramisu

2 Course £25-95 3 Course £30-95