

Valentines Menu

STARTERS

Minestrone Soup

A hearty Italian vegetable soup with tomatoes, beans & pasta in a rich herb broth.

(V)

Grilled Vegetable Antipasti

A selection of seasonal vegetables chargrilled & marinated in herbs and olive oil.

(V & GF)

Cajun King Prawns

Succulent king prawns coated in warming Cajun spices, served with a smooth dragon mayonnaise for a bold, flavourful kick.

Sticky Chicken Wings

Tender chicken wings glazed in a sweet and savoury sticky sauce, cooked until perfectly caramelised.

MAINS

Braised Beef Brisket

Slow-braised beef brisket, meltingly tender, served with creamy mashed potato, oven-roasted vegetables, and rich red wine gravy.

Ribeye Steak

Juicy ribeye steak cooked to your liking, served with chunky chips, roasted tomato, and sautéed mushrooms.

(+£6.50)

Pan-Fried Cod Fillet

Crispy-skinned cod fillet served on a delicate pea and asparagus risotto, fresh, light, and beautifully balanced.

Butternut Squash & Mixed Bean Pie

A comforting vegetarian pie filled with butternut squash and mixed beans, served with herb new potatoes and grilled vine tomatoes.

(V)

DESSERTS

Vanilla Bean Panna Cotta

Silky vanilla panna cotta made with real vanilla bean, topped with fresh berries and fruit compote.

(V)

Chocolate Marquise

Rich, indulgent chocolate marquise served with fresh strawberries and a drizzle of white chocolate sauce.

(V)

Mixed Fruit Eton Mess

A playful classic of crushed meringue, whipped cream, and mixed fruits.

(V)

Baked Honeycomb Cheesecake

A biscuit base topped with a white chocolate baked cheesecake topped with chocolate coated honeycomb pieces & a dark chocolate coating drizzle.

(V)

2 COURSE £24.95 | 3 COURSE £29.95

INCLUDES COMPLIMENTARY GLASS OF PROSECCO