

Valentines DAY

3 COURSE £49.95 + ENTERTAINMENT

STARTERS

SALMON FISHCAKE

A perfectly crisped salmon fishcake, made with fresh salmon and a delicious blend of herbs, served on a bed of red onion & cucumber salad finished with a mango chilli chutney.

GRILLED GOATS CHEESE

A velvety grilled goat's cheese served on a bed of crispy toasted bread, topped with sun-dried tomatoes. Finished with a drizzle of balsamic vinegar and garnished with fresh rocket leaves.

CARROT & CORIANDER SOUP

A smooth, flavorful blend of sweet organic carrots and fresh coriander, served with a crunchy toasted sourdough.

CRISPY CHICKEN TENDERS

Tender strips of spicy chicken, breaded to a perfect golden crisp, served alongside a rich chipotle mayonnaise dip.

MAIN COURSE

STICKY CHILI & GARLIC

CHICKEN BREAST

Succulent, butterflied chicken breast coated in a sticky honey, chilli & garlic glaze served with grilled asparagus. and garlic butter new potatoes.

8oz SIRLOIN STEAK

A tender 28 day aged sirloin steak cooked to your liking, served with chunky chips, a crispy mixed salad, grilled mushrooms, onion rings & peppercorn sauce.

PAN-SEARED SEABASS

Fillet of seabass pan-fried to perfection, served with a rich chorizo sauce. Paired with garlic butter new potatoes and tenderstem broccoli.

RAVIOLI

Homemade ravioli filled with creamy ricotta and fresh spinach, gently nestled in a silky white wine cream sauce and finished with a touch of Parmesan.

DESSERTS

CHOCOLATE FUDGE CAKE

A rich & delicate chocolate fudge cake, served warm with a scoop of creamy vanilla ice cream.

RED VELVET CAKE

A moist red velvet cake topped with cream cheese frosting, served with a scoop of smooth vanilla ice cream.

STRAWBERRY CHEESECAKE

A creamy cheesecake topped with strawberry compote, served with a scoop of vanilla ice cream.

ICE CREAM SUNDAE

Creamy vanilla ice cream served with strawberries, strawberry compote, and a swirl of whipped cream.

