



Valentine's Menu

3 courses £39.95

Starter

Baked Camembert, Chorizo & Caramelised Onion Chutney
Served with warm artisan breads for dipping

Pan-Fried Scallops
Served with curried cauliflower purée

Pan-Fried Pigeon Breast
Black pudding bon bon and a rich red wine jus

Main Course

8oz Rump Steak
Onion rings, triple-cooked chunky chips, peppercorn sauce, rocket & parmesan salad

Pan-Fried Salmon
in a creamy mussel and white wine chowder, finished with pickled samphire

Wild Mushroom, Truffle & Parmesan Pasta
in a creamy sauce, topped with crispy onions and fresh chives

Dessert

Sticky Toffee Pudding
Served with vanilla ice cream and honeycomb crumble

Cookie Dough Roulade

Lemon Tart
Served with fresh berries and vanilla ice cream



Selection of Local Cheeses
artisan crackers & quince jelly
Served with a glass of port
£15 Supplement