

# Valentine's MENU

2 COURSES £22 / 3 COURSES £27

14th to 17th February (Pre booked only)

## TO BEGIN AND SHARE (2 PEOPLE)

**Homemade Focaccia**, Olives, Balsamic Vinegar & Olive Oil dip **V**

**Baked Camembert** with honey and Garlic/Rosemary Crostini **GF Option**

**Charcuterie Board** Selection of cured meats served with bread and Onion Chutney **GF Option**

**Fish Board** Selection of Smoked fish served with bread and Homemade Pate **GF Option**

## THE MIDDLE BIT

**'Marry me' Chicken pasta** Chicken with sun-dried tomatoes, lemon and Parmesan in a creamy sauce.

**Sea Bass Moilee with Mussels** A vibrant and flavourful curry with pan-fried Sea Bass, Mussels and fragrant spices served with Rice.

**Mushroom Bourguignon** A vegan mushroom casserole full of rich flavour served with creamy mashed potatoes or crusty bread. **V GF**

**Beef – Cote de Beouf to share (2people)** - 24oz of premium ribeye steak dry aged on the Bone. Served with Chilli macaroni cheese, chips and Peppercorn sauce. (Add £7)

## HOMEMADE DESSERT BOARD TO SHARE (ALL 6 INCLUDED FOR 2 PEOPLE)

White chocolate and passion fruit cheesecake **GF**

Lemon curd meringue pie

Crunchie honeycomb chocolate mousse **GF**

Rose petal panna cotta **GF**

Red Velvet Cake Roll

Strawberry Viennese whirls

(GF) Gluten Free (VG) Vegan (CN) Contains Nuts.

**FOR FOOD ALLERGIES AND INTOLERANCES**

Please speak to a member of our team about the ingredients used in our dishes before placing your order.

