

Valentines Day

HOMEMADE BUTTERNUT, COCONUT & CHILLI SOUP (G, D, SY, CY)

With herb crouton garnish

SLOW COOKED PORK BELLY (D, SY, SP, CY, MD)

Maple syrup, pear gel and baby pear, cider jus

FEUILLETTE OF CHICKEN (G, EG, D, SY, CY, SP)

Leeks, mushrooms and chive velouté in a crisp pastry case

CLASSIC CAESAR SALAD (G, D, SY, SP, EG, MD)

Smoked pancetta, focaccia croutons, baby gem and our homemade Caesar dressing

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SLOW COOKED FEATHER-BLADE OF BEEF (D, SY, CY, SP, MD)

Pearl onion & pancetta jus, honey roast carrot, champ mash

GRILLED FILLET OF ATLANTIC SALMON (D, SY, CY, SP, FH, CS,)

Spring Greens and a white wine and lemon cream

TENDER ROASTED STUFFED CHICKEN SUPREME (G, D, SY, CY, SP, MD)

Pan seared chicken supreme with buffalo mozzarella & sun-dried tomato stuffing,
Gratin potato & roast plum tomato crème

VEGAN RED LENTIL SPLIT PEA & BUTTERNUT DAHL (SY, CY)

With coconut basmati & crisp poppadum finished with fresh coriander

(All mains courses are served with chef's potatoes and seasonal vegetables)

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WHITE CHOCOLATE & RASPBERRY ROULADE (EG, D)

With raspberry coulis & strawberry ice cream

FERRERO ROCHER CHEESECAKE (G, EG, D, TN)

With almond crumb and caramel ice cream

WARM APPLE & BERRY CRUMBLE (G, EG, D)

Warm apple & wild berry crumble, with berry compote & ice cream

SINFULLY CHOCOLATE FONDANT (G, EG, D, SY)

Warm, rich, runny centred chocolate dessert, chocolate & honeycomb ice cream & chocolate sauce

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FRESHLY BREWED TEA & COFFEE

If you would like information on ingredients within our menu items in relation to allergens or food intolerance.
Please ask a member of staff who will be able to assist you.