

Valentines Menu

To start

To share: Selection of cured meat, cheese & seafood served with chutney, dips and crusty bread 16

To share: Mussels with a Champagne and vanilla cream sauce, samphire & fennel salad 12

Roast tomato soup with sour cream & basil choux buns 6

To follow

Braised blade of beef, truffle mash, crispy pancetta, baby onions, button mushrooms 16

Roast Chicken breast stuffed with sun blush tomatoes, chorizo, manchego served with buttered spinach, spicy tomato consommé 15

Langoustine served with fish broth, sea herb, confit monkfish cheek 16

Wild mushroom risotto with herb crumbs and parmesan crisps 11

To finish

Our mini dessert platter 12

Strawberry mille-feuille, chocolate tart with honey comb crumbs, Champagne sorbet, Lemon posset, walnut cake