



Valentine's day

SET MENU

3 COURSES FOR 2 PEOPLE £85
WITH 2 GLASSES OF ROSE PROSECCO £95

APPETIZERS

BRUSCHETTA (VG)

TOASTED BREAD, JUICY TOMATOES, MOZZARELLA
PEARLS, GARLIC, BASIL, & BALSAMIC GLAZE

VENISON TARTARE

VENISON LOIN WIT A GARLIC PUREE, EGG YOLK
GEL, SUNDRIED TOMATOES, CAPERS & MUSTARD

GARLIC & CHILLI PRAWNS

KING PRAWNS IN A GARLIC AND CHILLI BUTTER
WITH WARM BREAD

BETROOT SOUP (V)

WITH BEETROOT STRAWS AND FETA CHEESE
WITH A CRUSTY ROLL

MAIN COURSE

MARRY ME CHICKEN

CHICKEN SUPREME WITH SUN DRIED TOMATOES IN
A CREAMY STEW WITH MASH & GREEN BEANS

GRILLED TOFU & SAFFRON RISOTTO (V)

WITH WILD MUSHROOMS IN A VEGETABLE
BROTH, GREEN PEAS & MIXED HERBS

BEEF WELLINGTON

WITH MASH, TENDER STEM BROCCOLI & A RICH
RED WINE GRAVY
+£5 SUPPLEMENT

PAN SEARED COD LOIN

WITH SAMPHIRE, A CREAMY VEGETABLE RAGU
& GARLIC SAUCE

TO SHARE

SPAGHETTI & MEATBALLS

SEASONED BEEF & PORK MEATBALLS IN A
SLOW COOKED TOMATO RAGU

COTE DE BOEUF

ONE OF THE MOST PRESTIGIOUS CUTS OF STEAK WITH
RUSTIC CHIPS WATERCRESS ONION RINGS AND A
CHOICE OF STEAK SAUCE
+£15 SUPPLEMENT, £7.50 PER PERSON

DESSERTS

WHITE CHOCOLATE PANNA COTTA (V)

WITH A RASPBERRY COULIS AND FRESH
RASPBERRIES

CARAMEL & APPLE TARTE TATIN (V)

SERVED WITH VANILLA ICE-CREAM AND WARM
CARAMEL SAUCE

PASSION FRUIT CHEESECAKE (V)

WITH FRESH RASPBERRIES AND BLUEBERRIES

CHOCOLATE & STRAWBERRY POTS (V)

WITH MELTED CHOCOLATE AND CHOPPED NUTS FOR
DIPPING