

3 Courses
for 2
£85

Valentine's Day Menu

APPETIZERS

Brushetta

Toasted bread, cherry tomatoes, mozzarella pearls, garlic, basil & a balsamic glaze

Garlic & Chilli Prawns

Pan-fried prawns in garlic and chilli butter with freshly toasted bread

Venison Tartare

Venison loin with a garlic puree, egg yolk gel, sundried tomatoes, capers & mustard

Beetroot soup

with beetroot straws and feta cheese and a warm crusty roll

MAINS

Hunters Chicken

Juicy grilled chicken breast topped with crispy bacon, smoky BBQ sauce and melted cheddar served with rustic chips

Pan Seared Cod Loin

Fresh cod loin with a crisp golden skin served with samphire and a creamy vegetable ragu

Minted Lamb Shank

Slow-braised lamb shank, minted gravy, creamy mashed potatoes and seasonal vegetables

Grilled Tofu & Saffron Risotto

Grilled marinated tofu with delicate saffron infused rice and seasonal vegetables

TO SHARE

Cote de Boeuf

One of the most prestigious cuts of steak, served with grilled tomato & mushroom, rustic chips watercress, onion rings and a choice of steak sauce

DESSERTS

White Chocolate Panna Cotta
Caramel & Apple Tarte Tatin
Passion Fruit Cheesecake
Chocolate & Strawberry pots