



Valentine Menu 2019

Starters

- Oysters to share** – served on a bed of micro salad with wedges of lemon
Chicken liver parfait – served with Melba toast, red onion chutney & mixed salad leaves
To share – baked camembert – with confit garlic & rosemary olive oil
Trio of mini starters to share – mushroom tartlet, deep fried brie and garlic prawns

Main courses

- 8 oz Rib-eye steak** – served with Portobello mushroom, vine tomatoes, green beans, dauphinoise potatoes and peppercorn sauce
Marinated pan fried salmon fillet – topped with a poached egg & hollandaise sauce, served with crushed new potatoes and fine green beans
Mushroom risotto cooked in white wine – topped with Parmesan cheese and served with crusty bread
Slow roasted belly pork – with a cider demi-glace and served with orchard apple mash and seasonal vegetables

Desserts

- Belgium dark chocolate pannacotta** - served with raspberry compote and biscuit
Home-made treacle tart - served with custard, vanilla ice cream or cream
Fresh strawberries – served with a hot chocolate dipping sauce and clotted cream
Ice-cream – choose from our selection of delicious locally made ice-creams
Sorbet – lemon or raspberry with a wafer biscuit
Cheese board –cheeses with crackers, grapes, celery & chutney * plus £ 3

Complimentary coffee & mint chocolate

2 courses – £19.95 ● 3 courses £27.50

Please Do Not Feed The Pub Dogs | Please ask a member of staff for allergen advice