

Valentines Menu – 11th Feb- 14th Feb

3 Course Set Menu -£40ph

Pre-book only -£10PP DEPOSIT TO CONFIRM TABLE RESERVATION

STARTERS

PRAWN COCKTAIL -Marie rose sauce, black tiger prawns, baby gem lettuce.

RAVIOLI - Spinach & pepper ravioli, burnt butter sage, butternut squash, with pine nuts (Ve)

ARANCINI - Deep fried risotto balls, parmesan cheese, served with a red pepper & chili sauce.

COBB SALAD - Mixed peppers, aubergine, baby gem, radicchio, mint, lemon, parmesan cheese, ranch dressing

CHICKEN KARAAGE - Crispy chicken, with gotcha sauce, Asian slaw.

MAINS

BEEF FILLET - 6oz fillet, caramelized shallot, carrot, puree, potato fondant, onion ring, bordelaise sauce

LAMB SHANK - Slow roasted lamb shank, pomme puree, burnt cherry tomatoes lamb sauce.

SEABASS - Lemon infused sea bass, chomp mash, tender stem broccoli, with a white wine sauce.

AUBERGINE - Roasted aubergine, medley of peppers & onions, roquette, salad, croute, and vegan cheese.

CHICKEN - Pan fried skin on chicken breast, Provencal veg, with cream of tarragon sauce.

DESSERT

Key lime pie- served with Chantilly cream, candied lime.

Ice cream selection- please ask your server for flavors.

Lovers Delight- chocolate & Chantilly cream sponge, red velvet glaze, meringue and fresh raspberry

All Items are subject to availability. Dishes may contain nuts or nut derivatives. Fish dishes may contain small bones. Olives may contain stones. Due to the nature of our business, we cannot guarantee that food prepared on these premises is free from allergenic ingredients. A 10% discretionary service charge will be added to your bill. All the above prices are inclusive of VAT.