

VALENTINES MENU 2024

Served on Wednesday 14th February from 5.30pm
Please note this is the only menu available on this evening and booking is required

Seared King Scallops

Black pudding, chorizo, lardons of smoked bacon & cauliflower puree

Chicken Liver & Cognac Pate

Red onion chutney & toasted brioche

Seafood Assiette

Greenland prawns, Cromer crab & oak smoked salmon, Bloody marie dressing

Tiger Prawns in Tempura Batter

Chilli & soy sauce

Warm Goats Cheese & Fig Salad

Balsamic dressed leaves



Chargrilled 10oz Sirloin Steak

28-day dry aged Herefordshire beef, Mushrooms & grilled tomato,
Chunky chips & garden peas. Optional diane sauce

Roasted Wild Halibut

Smoked salmon cream sauce, buttered leeks & creamed potatoes

Breast of Chicken, Red Wine, Smoked Bacon & Mushroom Sauce

Crushed potatoes & savoy cabbage

Slow-Cooked Lamb Shank

Mashed potatoes, roasted root vegetables, redcurrant & rosemary jus

Beer Battered Monk Fish Goujons

Chunky chips, peas & homemade tartar sauce

Mediterranean Vegetable Tart

Provençale sauce, new potatoes & vegetables



Raspberry White Chocolate & Processco Trifle

Sticky Toffee Pudding

Salt caramel ice cream & toffee sauce

Passion Fruit Eton Mess Cheesecake

Espresso Crème Brulee

Chocolate Brownie & fresh cream

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Coffee & Mints

£40.00 per person

A deposit of £5.00 per person is required at the time of booking