



## Valentine's Day Menu

4 courses £35pp

2 Sittings 6pm & 8.30pm

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### **Duo Of Oysters Rockefeller & Natural**

Spinach, hollandaise and pancetta and shallot vinegar, lemon and tabasco

(Can also be a sharer option)

### **Antipasti Sharer**

A selection of cured meats, mixed olives, crusty ciabatta and flavoured oils

### **Sundried Tomato & Goats Cheese Bruschetta**

With rosemary and a rocket salad

### **Soft Poached Egg & Black Pudding**

With crispy bacon, a wholegrain mustard crème fraiche, chervil and a bloody mary dressing

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### **Champagne Sorbet**

To cleanse the palate

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### **32oz Cote Du Boeuf for Two**

Cooked to your liking with cherry vine tomatoes, field mushroom, beer battered onion rings and homemade chunky chips. Also with a choice of either a peppercorn, Diane or stilton sauce

(£10 supplement per couple)

### **Pan Fried Venison Loin**

With a horseradish mash, purple sprouting and a red wine jus served pink or cooked through

### **Grilled Lemon Sole**

With a caper and garlic butter served with buttered carrots, peas and new potatoes

### **Stuffed Chicken Supreme**

With ricotta and chorizo served with crushed new potatoes and buttered greens

### **Roasted Beetroot & Goats Cheese Risotto**

With asparagus spears and a pesto dressing

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### **Selection Of Cheeses, Biscuits, Honey Roasted Walnuts, Celery & A Homemade Chutney**

### **Kinder Bueno Chocolate Brownie With A Chocolate Shard**

Served With Vanilla Ice Cream

Sticky Toffee Pudding With Toffee Sauce Served With Crème Anglaise, Cream Or Ice Cream

Vanilla Crème Brulee With A Homemade Shortbread & Raspberry Compote