

VALENTINE'S DAY

To Start

Tapas – Andalusian style Chicken, Patatas bravas and Calamari with toasted ciabatta

Seared Scallops with leeks and chilli and lemon butter

Trio of Arancini (v)

Confit Duck and orange salad with pink grapefruit

Main Course

Welsh Cider braised pork belly with wholegrain mustard and cider cream, pomme puree and spring greens

Supreme of Chicken with chorizo and Manchego, smoked paprika sauce and saffron rice

Pan Fried Lemon Sole, crab and tarragon butter, with citrus infused mashed potato and roasted carrots

Butternut Squash, sage and walnut Cannelloni (v)

Steak and Prawns – 10oz Sirloin Steak with Chimichurri and garlic prawns served with seasoned chipped potatoes (£4 Supplement)

Dessert

Sticky Chilli and Ginger cake with vanilla ice cream

Chocolate and Caramel Pot with peanut butter shortbread

Mango Parfait with coconut ice cream

Trio of Desserts – Crème Brulee, Chocolate Brownie and Eton mess

£25.95