

VALENTINE'S DAY

To Start

Antipasti Platter – Charcuterie, Olives, Sun dried Tomatoes,
Stuffed Peppers, Hummus and Pitta Bread

Sticky Honey Glazed Belly Pork

Pan fried Scallops with Parsnip Purée and Pancetta Crumb

Burrata Bruschetta (v)

Main Course

Griddled Seabass with Provençal Vegetables, Basil Oil
and Herb New Potatoes

8oz Sirloin Steak – Mushroom, Sherry, Wholegrain
Mustard Sauce and Double Cooked Chips

Rump of Lamb with a Redcurrant jus, Dauphinois Potatoes
and Roasted Root Vegetables

Teriyaki Chicken with Sticky Rice and Stir-Fried Vegetables

Roasted Cauliflower and Hazelnut Carbonara served with Garlic
and Basil Ciabatta (v)

Dessert

Mint Chocolate Brownie and Strawberry Skewer with
Hot Chocolate Ganache

Trio of Desserts: Eton Mess, Cherry Ripple Ice Cream,
Raspberry Pannacotta

Sticky Toffee Pudding with Homemade Gower Gelato

Blueberry and White Chocolate Cheesecake with Cream
£26.95