

Valentines specials

STARTERS

Smoked Salmon and Risotto Rosti

A crispy lemon and dill risotto rosti topped with smoked salmon and horseradish cream **6.95**

Tomato & Mozzarella Bruschetta (v)

Roasted cherry tomatoes with torn creamy mozzarella, fresh basil and balsamic glaze on toasted ciabatta **5.95**

Brie & Chorizo Croquettes

Served with a rich arrabbiata dipping sauce **6.95**

Lemongrass & Chilli Prawns

Tail on butterfly prawns encased in sticky chilli sauce and coated in golden breadcrumbs **6.95**

DESSERTS

Melt-in-the-middle Chocolate Fondant

Served with Madagascan vanilla ice cream and chocolate dipped strawberries **6.95**

Raspberry & White Chocolate Pavlova

Filled with tangy passionfruit cream and finished with fresh raspberries **6.95**

Strawberry & Prosecco Roulade

Strawberry meringue roulade filled with strawberry compote and prosecco cream, served with extra pouring cream **6.50**

MAINS

10oz Ribeye Steak

Cooked to your liking and served with cracked black pepper butter, charred greens, house chips and homemade onion rings **24.95**

Tarragon Chicken

Chargrilled chicken breast with a creamy tarragon sauce, served on a bed of garlic and herb parmentier potatoes and roasted rainbow vegetables **14.95**

Pan-seared Salmon

With nduja spiced borlotti beans, roasted new potatoes and charred greens, finished with pesto dressing **15.95**

Aubergine Katsu Curry (v)

Tempura battered aubergine in rich katsu sauce, served with white rice and roasted rainbow vegetables **13.95**

Salmon Wellington

With spinach butter sauce in a golden puff pastry, served with roasted new potatoes, charred greens and hollandaise sauce **15.95**