



VALENTINE'S MENU – 14TH FEBRUARY

Glass of Aperol Spritz on arrival and a Red Rose at the table

STARTERS

Rosemary & garlic Camembert *fresh homemade bread* (GFO)

Crab Lemon Chilli Tagliatelle

Wild mushroom Arancini *roasted tomato sauce (V, Ve)*

Gingery Hot Duck Salad

Salt & Pepper Calamari *Thai style dipping sauce*

MAINS

Vegan Wellington *fondant potatoes, seasonal vegetables and homemade jus*

10oz Ribeye Steak *vine tomato, portobello mushroom, triple cooked chips (GF) (+£4)*

Add Peppercorn Sauce or Blue cheese for £1.75

Katsu Curry - Chicken or Kofu Curry (V, Ve)

Pork Medallions *mushroom and port sauce with creamy mash*

Pan Fried Seabass *seafood and courgette risotto*

DESSERTS

Triple Chocolate Brownie *with chocolate sauce, clotted cream*

Sticky Toffee Pudding *with toffee sauce & vanilla ice cream* (Add a shot of Toffee Vodka £2)

Brioche Bread & Butter Pudding *and custard*

Mini Guinness shot Crème Brulee *with shortbread biscuit* (Add a shot of Mini Guinness £2)

Apple Crumble *and custard*

Baked Cookie Dough *with toffee sauce and vanilla ice cream*

Chocolate & Raspberry Fondant

Add a cheeseboard for £9 or instead of dessert a £2 supplement

Cheeseboard: *A selection of Black Bomber Cheddar, Suffolk Blue,*

Baron Bigod Brie, grapes, celery & crackers £9 (Add a Port for £3)

2 Course £21, 3 course £25 per person