

▼ VALENTINE'S DAY ▼

Chef's Coupe of the Day V crusty roll

Garlic Buttered Chicken Tenders piri piri mayo, salad garnish

Breaded Brie Wedges V cranberry and forest berry compote

Hot Oack Smoked Salmon lemon butter, crisp leaves



Surf & Turf

chargrilled scotch minute steak topped with garlic king prawns, fries, sun blushed tomato rocket salad

Cajun Fillet of Salmon

coconut and curry cream, basmati rice, prawn crackers

Breast Of Chicken Topped With Bacon And Swiss Cheese garlic and chive cream, potatoes and vegetables

Mushroom Stroganoff V steamed basmati rice, garlic bread



Grande Dessert

baileys irish cream cheesecake, mini toffee apple doughnut, winter berry eton mess, chocolate dipped strawberry, chantilly cream

Trio of Ice Cream

vanilla, raspberry ripple, honeycomb, berry compote, shortbread crumb

Sticky Toffee Tempura

butterscotch dipping sauce, vanilla ice cream

Cheese Plater

mature cheddar, brie, smoked applewood, stilton, biscuits, apple chutney, grapes

3 COURSES £35.00pp

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink