



VALENTINES MENU

served from 6pm-9pm on Friday 14th February

STARTERS

Pan seared king scallop with crispy pancetta and a tarragon & cauliflower puree £12

Jersey rock oysters served on ice with a chilli vinaigrette £3 each

Baked camembert served with homemade chutney and bread £12

Seared fillet steak and sauteed king prawn on a bed of rocket dressed with a sweet chilli sauce £14

MAINS

Pan seared and roasted rump of venison served with dauphinoise potatoes, roasted chantenay carrots with a rosemary and red wine sauce £20

Fillet of monkfish wrapped in parma ham with balsamic roasted new potatoes, cherry vine tomatoes, red onion and fresh wild rocket £19

Fillet steak served with grilled tomatoes, chips and seasonal vegetables or a side salad £30 add a peppercorn or blue cheese or garlic butter sauce £4

Potato Gnocchi sauteed with mushrooms and a creamy blue cheese sauce £17

DESSERTS

Strawberry meringue roulade served with fresh strawberries and a berry coulis £8.50

Chocolate fondue - strawberries, banana, heart shortbread, marshmallow £8.50

Lemon tart with clotted cream ice cream £8.50 add shot limoncello £3

Sticky toffee pudding with toffee sauce and honeycombe ice cream £8.50

If you have any allergies or dietary requirements, please let a member of know and we will assist.

