

Saturday 13th 6:00pm to 9:00pm

Sunday 14th 6:00pm to 9:00pm

Valentine's Menu



Starters

Leek & Potato Soup

bread roll

Creamy garlic king prawns

brown toast

Duck liver paté *brown toast and orange*

chutney

Goats cheese and red pepper filo parcels (v)

rocket and balsamic dressing

To Share

Whole baked camembert (v)

*home made bread and vegetable
crudités*

Fish platter

*smoked salmon, smoked trout,
smoked mackerel and prawn Marie
Rose*

Mains

Venison steak

*Creamy mash, purple sprouting broccoli and a
red wine jus*

Pan roasted cod loin

*new potatoes, samphire and caper parsley
butter sauce*

Chicken supreme with herb stuffing

*Fondant potatoes, wilted spinach and a
Madeira jus*

Stuffed pork belly

*gooseberry and black pudding stuffing,
colcannon mash and red cabbage*

Wild mushroom, spinach, stilton and walnut parcel (v)

*in filo pastry, with buttered new potatoes and
roasted carrots, parsnips and beetroot*

Desserts

Passion fruit crème brûlée

shortbread

Apple and winter berry crumble

vanilla ice-cream

Steamed syrup sponge pudding

custard

Vanilla and Belgian chocolate

cheesecake

To Share

Dark chocolate fondue

*cream filled profiteroles and
marshmallows*

£49.95 per couple

Tables must be pre-booked

Tel: 01353 861677

*All of our dishes are prepared in a environment where nuts and seeds are present –
a full allergen listing is available at the bar*