

Valentines Menu

Roast Butternut squash soup with ginger and apple £5

Pan fried Tiger prawns with potato Gnocchi in a creamy sherry & chorizo sauce £7

Cured & scorched fresh Mackerel fillet + citrus dressed beetroot salad £7

Roast field mushroom stuffed with leeks & chestnuts with a blue cheese topping £6

Bresaola – Thinly sliced Air cured beef + rocket & Parmesan £7

Smooth chicken & duck liver pate + caramelised red onion + toasted sour dough £7

Grilled Goats cheese wrapped in smoked salmon + citrus dressed leaves £6

Char grilled 14oz Cote de boeuf steak + smoked paprika butter + chips + Fine beans & shallots £23

Braised beef cheek + creamed potato + Bourguignon sauce + roast root vegetables £16

Pancetta wrapped Hake + creamed potato + Hispi cabbage & peas + Beurr blanc sauce £15

Panko breaded chicken breast + home-made BBQ sauce + chips + Fine beans & shallots £14

Crispy pork belly & Black pudding + creamed potato + Cider cream sauce + roast root vegetables £15

Confit of duck + Puy lentils + roast root vegetables + green peppercorn sauce £17

Beer battered Cod + home made chips + mint pea puree + tartar sauce £12

Seafood lasagne – made with, *Scallops, prawns, hake, salmon* + rocket & Parmesan salad £15

Roast butternut squash & ricotta Risotto topped with toasted pine nuts £13

Black forest ice cream meringue Sundae

Apricot glazed bread and butter pudding + whipped cream

Bailey's Crème Brulle

Warm Chocolate brownie + peanut butter ice cream

Lemon posset + fruit compote + home-made short bread

Apple & pear crumble pie + custard

£6