



VALENTINES MENU
AT THE BAR
GLASS OF PROSECCO ON ARRIVAL

To START

SEAFOOD BISQUE WITH BREADS

CRISPY BELLY PORK WITH BLACK PUDDING, APPLE PURÉE AND ROAST FENNEL SALAD

CHARGRILLED KING PRAWNS WITH ROAST TOMATO SALSA

**BAKED CAMEMBERT WITH CHUNKY VEG STICKS AND BREAD
(TO SHARE)**

FOR MAINS

PAN-FRIED MONKFISH WRAPPED IN CRISPY PARMA HAM WITH A SMOKY ROMESCO SAUCE AND GREENS



MUSHROOM, GOATS CHEESE AND THYME STUFFED CHICKEN BREAST ON CREAMY MASH WITH BORDELAISE SAUCE

100Z SIRLOIN TOPPED WITH ORGANIC BLUE PERL LAS CHEESE, ROAST VINE TOMATOES AND MUSHROOMS



1/2 CRISPY DUCK WITH SUGAR SNAP PEAS, BABY CORNS AND HOISIN NOODLES

LINGUINE IN ROASTED GARLIC CREAM, PARSLEY BUTTER ROASTED ASPARAGUS AND PARMESAN

SWEET POTATO AND CARAMELISED ONION WELLINGTON WITH ROAST VEGETABLES



To FINISH

DARK CHOCOLATE AND COINTREAU MOUSSE

LEMON CURD CHEESE CAKE

TIRAMISU WITH A HONEY COMB TOPPING

CHOCOLATE COVERED STRAWBERRIES

BLACK FORREST ETON MESS



£32 PER PERSON (3 COURSE)

