

VALENTINES DAY MENU

SHARING STARTER

Chicken, bacon and pistachio terrine, chilli & honey baked camembert, olives, roasted red peppers, olive oil, balsamic glaze, toasted sour dough

MAINS

Beef Tagliata, dauphinoise potatoes, crispy kale, honey glazed baby carrots, shallot & red wine jus (all steaks cooked medium) (GF)

Pan fried salmon fillet, roasted cherry tomato's, balsamic glazed potatoes samphire, prosecco & lemon cream (GF)

Roasted butternut squash risotto, toasted pumpkin seeds, coconut yogurt (GF, V, VG)

SHARING DESSERT

Chocolate & orange tart, orange cream, strawberry cheesecake, berry compote, watermelon granitas, lemon & cardamom biscuit

SERVED WITH A BOTTLE OF YOUR
CHOICE OF HOUSE RED
OR HOUSE WHITE