

VALENTINE'S DAY 2018

Enjoy a romantic evening including a 3-course meal plus a Pink & Tonic
30 per person

STARTERS

Oven-baked camembert for two, served with crusty bread and onion chutney (v)

Mussels cooked in white wine and garlic served with bread

Tenderstem broccoli spears with a poached egg, butternut purée and truffle oil (v)

MAINS

Pan roasted chicken supreme served with leeks and a mushroom and tarragon sauce and sauté new potatoes

8oz sirloin steak with chips and peppercorn sauce

Pea and shallot tortellini toasted pine nuts, parmesan and a slice of homemade garlic bread (v)

DESSERTS

Warm chocolate brownie with clotted cream ice cream

Steamed jam sponge and custard

Cheese and biscuits with chutney and celery



If you have any allergies, please inform a member of staff. A discretionary service charge of 10% will be added to your bill for parties of 6 or more.