

Valentine's Day 2019

Set Menu

28.50 per person

Sweet Potato, Pepper, Thai Soup
With vermicelli, fresh bread

Pheasant, Pigeon, Black Pudding Terrine
Mixed leaves, balsamic glaze, red onion marmalade

Twice Baked Isle of White Blue Soufflé
Dressed leaves

Salt & Pepper Squid & Tempura Prawns
Aioli dip

Pan Fried Scallops
Black pudding, orange carrot puree, bacon crisp

Deep Fried Breaded Brie
Chilli Jam

Warm Crispy Duck
Served with pancakes, hoi sin sauce, spring onion,
mixed leaves

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Rolled Braised Blade of Beef
Savoy cabbage & bacon, horseradish mashed potato,
truffle mushroom jus, baked shallots

Roast Chicken Supreme
Dauphinoise potato, onion puree, treacle glazed
parsnip, wilted spinach, bordelaise sauce

Pork Escalope
Boulangere & black pudding terrine, cavolo nero,
pancetta crisp, boursin cheese sauce

Pan Fried Plaice Fillet
Spinach, mushroom & leeks, steamed mussels
chowder

Vegetable Platter
Falafel, polenta chips, tempura red pepper &
courgette, sweet potato & black bean curry,
sweet chilli sauce, vegan pitta

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Assiette of Desserts to Share
Baileys Creme Brulee, Chocolate Fondant,
Strawberry Shortcake



Something From Our Chargrill

All our beef is matured on the
bone in the traditional manner
for 30 days

10oz Ribeye £22.95

7oz Fillet £26.95

Add a starter for £5.00

Add a dessert for £5.00

All steaks served with either
skinny or homemade chip, garlic
mushroom, grilled tomato &
mixed salad leaves

Add a sauce for £2.95

Stilton, Diane, Peppercorn

Upgrade to Surf & Turf £4.95

6 Tempura Prawns

**Before you order please inform
staff of any food allergies &
intolerance**