



Valentine's Day Menu

6:15pm – 10:00pm

2-Course £19.50 / 3-Course £22.50

Starters

Roasted Butternut Squash and Coconut Soup

Cumin Spiced Carrot Crisps

Chicken Liver Pâté

Toasted Ciabatta and Red Onion Marmalade

Grilled Bury Black Pudding

Soft Poached Egg, Grain Mustard Cream Sauce, Bacon Crisp

Spanish Pork Fritters

Pepper Coulis and a Roasted Garlic and Parsley Mayonnaise

Goats Cheese and Red Onion Tarte Tatin

Baby Cress Salad, Port Reduction and Balsamic Cherry Tomatoes

Beetroot Marinated Salmon Gravadlax

Home Cured, Lemon Crème Fraiche, Radish and Rocket Salad

Basil and Filo Wrapped King Prawns (£4.00 Supplement)

Cucumber and Chive Spaghetti with Lightly Spiced Mango Mayonnaise

Mains

Char-Grilled Chicken Breast

Goats Cheese Mash, Sundried Tomato Dressing and Parma Ham Wrapped Asparagus

Baked Cod Loin

With a Lime and Coriander Crumb, Green Thai Risotto

Braised Lamb Henry

Roasted New Potatoes, Wilted Cabbage and Kale, Rosemary and Port Sauce

Tuscan Pork Shoulder

Slow Roasted in Italian Spices, Garlic Mash Potato, Red Wine and Shallot Jus

Prime Sirloin Steak (£4.00 Supplement)

Marinated In Thyme and Garlic, Served with a Wild Mushroom, King Prawn and Madeira Sauce

Desserts

Crème Brulee

Raspberry Coulis, Shortbread Biscuit

Lemon Cheesecake

Grand Marnier Syrup, Candied Lemon Zest

Rich Dark Chocolate Marquise

Honey Bound Biscuit Base, Pistachio Ice Cream

Fresh Raspberry and Strawberry Mess

With Meringue, Fresh Cream, Strawberry Liquor and Vanilla Pod Ice Cream

The Tadpole (£2.00 Supplement)

Warmed Chocolate Brownie, Toffee Sauce, Vanilla and Chocolate Ice Cream, Sweetened Cream, Topped with Chocolate Sauce

White Chocolate and Peanut Butter 'Flapjacks'

Toffee Sauce, and Vanilla Ice Cream

