



VALENTINE'S DAY MENU 2018

3 COURSES AND *GLASS OF FIZZ £30

GLASS OF PROSECCO, *ANY PINT OR SPARKLING ELDERFLOWER ON ARRIVAL

BAKED CAMEMBERT, CHORIZO, OLIVES AND HOMEMADE BREAD TO SHARE

OR

LIGHTLY SPICED BUTTERNUT SQUASH SOUP WITH CARAMELISED SEED BRITTLE

SMOKED HAMPSHIRE CHALKSTREAM TROUT, CREAMY LEEK AND PARMESAN GRATIN, DRESSED LEAVES

ROASTED PIGEON BREAST SALAD WITH PECORINO, TOASTED HAZELNUTS AND PEAR DRESSING

CREAMY WILD MUSHROOMS ON TOAST WITH DRESSED LEAVES

GRILLED CHICKEN BREAST WITH ROSTI POTATO, TENDER STEM BROCCOLI, PANCETTA, THYME GRAVY

BEETROOT RISOTTO WITH CRISPY CAULIFLOWER, CAVOLO NERO AND GRILLED HALLOUMI

MUSSELS STEAMED WITH WINE WINE AND HERBS, FINISHED WITH CREAM, SERVED WITH FRIES

GRILLED FILLET OF SEABASS, PAK CHOI, SUGAR SNAPS, NOODLES, LIME AND GINGER DRESSING

GRILLED FILLET STEAK, BEEF FAT COOKED CHUNKY CHIPS AND SALAD (£10 SUPPLEMENT)

BAKERS WAGYU BURGER WITH FRIES AND SALAD

CREME BRULEE

HOT CHOCOLATE FONDANT WITH CHOCOLATE RIPPLE ICE CREAM

PASSION FRUIT CHEESE CAKE WITH STRAWBERRY SORBET

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL