



Valentine's Day

MENU

SATURDAY EVENING 14TH FEBRUARY

ORDER THREE COURSES & RECIEVE A COMPLIMENTARY GLASS OF, PROSECCO OR ½ PINT OF OUR DRAFT BEER

A TEASE OF A STARTER

KING SCALLOP, SMOKED HADDOCK, SWEETCORN & SHELLFISH CHOWDER £9.50

Garlic & sea salt butter, mini bread board

PARMA HAM WRAPPED CHICKEN PARFAIT £8.95

Garlic & herb mayonnaise, baby beetroots, cucumber, micro salad & black pepper crackers

HONEY, LIME & SESAME PORK BELLY £8.95

Honey roasted carrot puree, black pudding, crackling & Jack Daniels honey jus

PAN FRIED NORTH ESSEX PIGEON BREAST £9.50

Wild mushroom stroganoff & pistachio linguine

TRIO OF CHEESE TO SHARE (V) £12.95

Breaded smoked applewood, grilled goats cheese, Shropshire English blue mousse croutons, red grapes & cranberry jam

TO LOVE A MAIN COURSE

HERB CRUSTED OVEN ROASTED NORTH ATLANTIC COD £24.95

Jerusalem artichoke, cannellini beans & savoy cabbage white wine cream sauce

PAN FRIED SEABASS FILLETS £23.95

Crushed new potato, spring onion, samphire, prawn & Shetland Isle mussel white wine cream sauce

CHORIZO & SAUSAGE MEAT STUFFED CORN FED CHICKEN BREAST £24.95

Creamed potato, cauliflower puree, burnt shallots, red pepper & tomato cream sauce

ENGLISH STILTON TOPPED 8OZ RIBEYE STEAK, MEDITERRANEAN KING PRAWN SURF £37.95

Rosemary potato rosti, cherry tomatoes, red wine jus

MOROCCAN SHANK OF LAMB £28.95

Sweet potato, carrot, courgette, chickpea & tomato couscous, Moroccan lamb sauce

OVEN ROASTED STUFFED BUTTERNUT SQUASH (V) £18.95

Chestnut mushroom, butternut squash & walnut pappardelle

VEGAN OPTIONS AVAILABLE ON REQUEST

TO INDULGE IN DESSERT

SHARING MILK CHOCOLATE FONDUE (V) £16.95

Pineapple, strawberry, grape & shaved coconut, served in a pineapple

CUPIDS SHARING TRIO £16.95

White chocolate & raspberry cheesecake Eton mess, blackberry shortbread stack, strawberry Bakewell tart

HONEY, AMARETTO & ALMOND CRÈME BRULLE (V) £8.50

Lavender shortbread

STICKY TOFFEE PUDDING (V) £8.50

Toffee sauce & vanilla ice cream

TRIO OF ICE CREAM (V) £7.95

Brandy snap basket, mixed fruit coulis

