

Special Valentines Menu

3 courses for £29.50 per person

Complementary

Prosecco on arrival



Homemade ham hock terrine served with toasted bloomer, selected salad leaves a balsamic reduction & homemade chutney.

Classic prawn cocktail with homemade Marie Rose sauce, and a fresh salad of crisp Cos lettuce.

(V) Buffalo mozzarella and tomato salad served on toasted ciabatta with fresh leaves & a homemade basil pesto.

(V) Homemade soup of the day served with crusty bread.

(V) Rosemary infused baked Camembert to share. Served with bread, onion marmalade and a salad



Pan fried duck breast served pink with dauphinoise potatoes, roast vegetables and a rich blackberry sauce.

Roast Supreme of free range chicken breast served with fondant potatoes, sautéed greens, glazed baby carrots & a red wine reduction.

Flat Iron steak, cooked to your liking with roast vine tomatoes, grilled flat mushroom, hand-cut chunky chips and a choice of peppercorn, mushroom sauce.

Fresh British Sea Bass served with pan roasted new potatoes, sautéed greens & a white wine & parsley sauce.



Homemade, gooey chocolate brownie served with a warm chocolate sauce and Marshfield vanilla ice cream.

Delicious, homemade salted caramel cheesecake.

Sweet chunky Bramley apples topped with crumble & served with a choice of vanilla ice cream or toffee sauce.

Homemade Banoffee pie – crushed biscuit base with the perfect balance of banana, cream and toffee.

Trio of desserts (to share): If you are undecided or fancy sharing dessert, this is perfect!
Cute portions of the Brownie, Cheesecake & Banoffee pie.



Please speak to a member of our team if you have any dietary requirements or require and allergy information.