



Valentine's Weekend Menu

Glass of Bubbly on arrival



Match Made in Heaven scallops, black pudding and pancetta served with mint pea puree

Szechuan Chicken Bang Bang spicy shredded chicken coated in peanut butter hot sauce and sesame seeds

Tempura King Prawns with garlic aioli and sweet chilli

Ham Hock Terrine piccalilli puree and melba toast

Mediterranean Mezze Plate (V,VG) spinach and chickpea falafel, spiced hummus, tzatziki and sundried tomatoes served with flat bread



INNdulgence Espetada chunks of beef and king prawns served with rice, chips and salad

Lamb Cutlets with fondant potato, red wine jus and chantenay carrots

Pan Fried Sea Bass with fondant potato, wilted greens and creamy saffron white wine sauce

Halloumi Filo (V) served with tahini mash and wilted greens

Cauliflower Steak (VG) wild garlic mushrooms, confit tomatoes, vegan garlic butter, hand cut chips and garden salad

Sunday Roast (Sunday only) choice of roasts served with seasonal vegetables and Yorkshire pudding



Chef's Sharing Dessert Board

Madagascan Panna Cotta (V,VG,GF) with shortbread biscuits, berry compote and coulis

Apple Tartin (V) raspberry sorbet and chantilly cream

Raspberry Crème Brûlée shortbread and coulis



Three courses £35.00 per person

Dishes may be subject to change