



VALENTINE'S NIGHT
SPECIAL 4 COURSE MENU
£19.95

Chef's homemade soup with crusty bread (v)
Baked goat's cheese crostini on sun-dried tomato salad (v)
Crayfish cocktail with marie-rose and prawn tempura



Grilled sea bass with lemon butter chive sauce, new potatoes, green vegetables
7oz rib eye with chunky chips, tomato and mushroom (peppercorn or blue cheese sauce optional)
Herbed risotto cakes, Mediterranean vegetables and herb nage, new potatoes, mixed leaf salad



A trio of three desserts to share:
Treacle tart with crushed meringue and toasted almonds
Glazed granola cheesecake served with fruit coulis
Eton Mess



Chocolates and freshly brewed tea or coffee

CHAMPAGNE AND SPARKLING WINE

Prosecco Valdobbiadene	22.50
Champagne Andre Bergere Brut	35.75
Champagne Andre Bergere Rose	38.75
Veuve Cliquot	45.95



If you'd like to surprise a loved one on the night, talk to us and we'll be happy to set up a special table for you.
Why not pre-order a bottle of champagne, a balloon for the table, a red rose or a box of chocolates?
(Pre-orders for balloons, roses and chocolates must be received by Wednesday 10 February)

