

Valentines 2018

Tomato & red pepper soup, garlic croutons

Pub potted salmon & prawns, ciabatta thins

Pub cured bresaola of local wild venison, toasted walnuts, beetroot, dressed leaves

Slow treacle roasted local fillet steak, beef dripping fat chips or dauphinoise potato, red wine jus, cumin roasted carrots, buttered fine beans

Seafood paella with sea-bass fillets, king scallops, king prawns, green salad

Duo of local lamb, best end and pressed breast, French peas, roasted garlic mashed potato, jus, sauce Paloise

Superfood and mixed nut wellington, rich tomato sauce, sweet potato fries, fresh green vegetables

Assiette of puddings to share; peach melba meringues, sticky toffee pudding, toffee sauce, vanilla ice-cream, baked orange cheesecake, chocolate sauce, treacle tart, lemon posset