

Valentines Menu

Three courses plus a bottle of wine £59 for 2 people

STARTERS

Local meat grazing board

Figs, air-dried ham, chorizo, braesola, salami, olives, sun blushed tomatoes, crusty bread, olive oil and balsamic vinegar

Hot fish grazing board

Breaded whitebait spicy mayo, salt and pepper squid soy dip, potted crayfish, crusty bread

Vegetarian grazing board

Grilled haloumi, mixed olives, sun blushed tomatoes, cornichons, stuffed picillo peppers, garlic roasted mushrooms, garlic bread, humus

Mixed grazing add £5 for each added board

MAINS

Butcher's steak (medium rare) fries, café de Paris butter, Grilled tomato, garden peas

Fruits of the sea linguine, fresh crab, Queen scallops, King prawns, monkfish, wine, soft herbs, saffron, light fish veloute, gremolata

Mixed nut roast, red pepper sauce, tender stem broccoli, crushed new potatoes

ASSIETTE OF HOMEMADE PUDDINGS TO SHARE

Rhubarb crumble with custard

Baked egg custard tart, spiced pear compote, berry coulis

Sticky toffee pudding, toffee sauce

Dark chocolate sponge, honey chocolate sauce

Velvety chocolate ice cream

Madagascan vanilla pod ice cream

Apple & calvados sorbet

Add a British cheeseboard with crackers, grapes, celery for £5 per person