

VALENTINES DINNER & LIVE MUSIC

Treat your special loved one to our Head Chefs amazing 3 course dinner and relax to the gorgeous sounds of The Lounge Duo

A LOVES VALENTINES 3 COURSES 29.95

Pan fried scallops, celeriac, apple and toasted hazelnuts

Steak Tartar, cured egg yolk watercress toasted sour dough

Caramelised Jerusalem artichoke soup, pear and walnut granola (vg)

Great British Charcuterie board to share, pickles, sour dough

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600g Chateaubriand to share, parmesan and truffle chips, fine green beans, roasted vine tomatoes with peppercorn sauce and Béarnaise sauce (£20 supplement)

Pan roasted hake, crushed potatoes, chorizo, samphire and a tomato and thyme sauce

Oven roasted chicken breast, confit chicken leg bon bon, wild mushrooms, baby leeks and crispy chicken skin

Creamy wild mushroom and spinach gnocchi, truffle, rocket and vegan Parmesan (VG)

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Passion fruit tart, lemon curd and hazelnut praline

Roasted pineapple and coconut mousse with passion fruit (vg)

Chocolate fondant, cherry ice cream

Classic Crème Brulee