



# VALENTINE'S DAY MENU

IT'S ABOUT TIME... *for Us*

## CANAPÉS

Ham Hock & Smoked Cheese Bon Bon

Beetroot & Goat's Cheese Profiterole (V)

## STARTERS

Spiced Squash & Red Lentil Soup,  
served with Vegetable Samosa (V)

House Cured Mini Glazed Gammon & Onion  
Tartlet with Parsley Sauce

Tempura Oysters with Wasabi Mayo

Honey Baked Camembert  
with Garlic Crouton (Serves 2) (V)

## SORBET

Gin and Tonic Sorbet with Compressed Cucumber (V)

## MAINS

Tomahawk Steak with Peppercorn and  
Bearnaise Sauce, served with Handcut Chips,  
Bistro Salad and Steak Garnish (Serves 2)

Fillet of Cod, Cauliflower Cous Cous, Cob Nuts  
with Buttermilk Dressing and Dill Oil

Chicken Kiev, Cauliflower Cheese Puree,  
Bacon Pieces and Parmesan Triple Cooked Chips

Homemade Basil & Cream Cheese Ravioli,  
Fine Herb Butter, Cured Egg Yolk and Parmesan (V)

## DESSERTS

Chocolate & Hazelnut French Toast,  
Pistachio Ice Cream and Rum Syrup (V)

Passionfruit & White Chocolate Cheesecake,  
Honeycomb & Orange Salad (V)

A Selection of Local Cheeses (V)

Assiette of Mini Desserts (Serves 2) (V)

## PETIT FOURS & COFFEE

Salted Caramel Fudge

Turkish Delight

(V) - Vegetarian | (VG) - Vegan

Allergens: Please let us know if you have any allergies or food concerns. While we take extreme cautions to minimise the risk of cross contamination, we cannot guarantee that it is 100% allergen free.