

**VALENTINES DAY
£30 FOR 3 COURSES
& A GLASS OF PROSECCO**

STARTERS

Soup of the day served with salted butter and toasted buckwheat sourdough (V)

Garlic wild mushrooms pan fried mushrooms cooked in a rich cream sauce, served with buckwheat sourdough (V)

Wood Pigeon sliced pigeon breast with crispy parsnips, roasted hazelnuts, pickled beetroot and blackberries in a balsamic dressing

Pan fried calamari tossed in garlic and served with toasted buckwheat sourdough and watercress

Beetroot & ricotta tortellini topped with toasted pine nuts and peppery rocket (V)

Grilled pear & roasted walnut salad with pickled beetroot and bulgar wheat in a honey mustard dressing (Ve)

MAINS

Seabass fillet with chorizo, new potatoes, prawns and samphire tossed in a creamy garlic & white wine sauce

Herb crusted rack of lamb with potato gratin, fine green beans and a red wine jus

Red snapper tossed in a rich tomato served with olive mash and buttered kale

Roasted butternut squash & cranberry tagine with caramelised red onion and Moroccan cous cous (Ve)

Chicken supreme wrapped in bacon with crushed new potatoes tenderstem broccoli and a red wine jus

8oz sirloin steak with cafe de paris butter, thick cut chips, flat cap mushroom and confit tomato

ADD: Peppercorn or Béarnaise sauce £2.50, Garlic king prawns £4.00

DESSERTS

Poached pear with mulled berries and clotted cream (V)

Chocolate and orange torte with raspberry sorbet (Ve)

Chocolate fondant with vanilla pod ice cream and warm chocolate sauce (V)

Our sharing slate warm chocolate and almond brownie, sticky toffee pudding, plum and stem ginger crumble and black cherry & mascarpone cheesecake, with vanilla pod and peanut butter ice cream (V)

SIDES

Thick cut chips £2.95

Sweet potato fries £3.25

Brains SA Gold beer battered onion rings £2.95

Dressed house salad (V) £3.00

Seasonal greens (V) £3.00

All items on the menu are subject to availability. If you have an allergen requirement please let a team member know.