

SPECIAL MENU

from the 14th till 17th of February

STARTER

//Baked camembert, roasted vine tomatoes, red onion marmalade, toasted sourdough (to share) (V)

// Crayfish and prawn cocktail, horseradish cream, chicory salad

// Charcuterie board with buffalo mozzarella, brie, chorizo, figs, Parma ham, selection of bread (to share)

//Truffle arancini, spiced tomato salsa, basil pesto, parmesan (V)

MAIN COURSE

// Pan seared corn fed chicken, mustard mash potatoes, baby carrots, peppercorn sauce
// Baked herb crusted salmon fillet, creamy fondant potatoes, charred tender stem broccoli
//Butternut squash, mushroom and spinach parcel, green beans, roquette leaf salad (V)
//King prawn and clam linguine, chili tomato sauce, fresh basil leaves

DESSERT

// Strawberry mousse, white chocolate flowerpot, crushed cookie, berries (v)
// Chocolate lava cake, rum and raising ice cream (to share)
//Raspberry Eton mess, meringue, fresh mint (v)
//Three scoops of ice cream and sorbet (v)

Enjoy a delightful 2 course meal for £32.00 per person including a glass of prosecco or indulge in a 3 course meal experience for £39.99 per person including a glass of prosecco