



VALENTINES DAY MENU

£35 FOR 3 COURSES

STARTERS

Crispy Camembert, roasted figs, sweet & sticky fig jam, toasted walnuts & parma ham

Baked wild mushroom & ricotta stuffed cannelloni,

topped with Truffled bechamel sauce & mozzarella (V) Can be a vegetarian main course

> **Roasted beetroot risotto,** goats cheese, roasted walnuts and watercress (GF) (V) *Can be a vegetarian main course*

MAINS

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Roasted chicken ballotine, wrapped in parma ham & stuffed with mozzarella cheese, served on wild mushroom & truffle linguine

80z sirloin steak served with skinny fries, grilled mushroom and tomato, dressed salad, onion rings & peppercorn sauce (GF) £5 Surcharge

Pan fried sea bream fillet, creamy dauphinoise potato, Romesco sauce, tenderstem broccoli



Warm dark chocolate fondant, hazelnut praline kirsch cherries and cherry ice cream (GF)

Strawberry & prosecco cheesecake, shortbread crumb And prosecco sorbet

Selection of local & British cheeses, artisan crackers, red onion chutney & grapes £4 Surcharge