Valentine's Day Menu 3 COURSES FROM £39.95

Starters

Home-made crayfish and crab fishcake, served with a mixed salad and a freshly made chilli and lime mayonnaise

Mac 'n' cheese filled croquettes sat on a rocket and parmesan salad with a spicy rich tomato dip (v)

Portobello mushroom filled with a duck liver and pork pate with a hint of orange cognac, baked and served with salad

Home-made butternut squash soup with a heart crouton and a warm bread roll (v)

TO SHARE

The Lover's Board - Heart-shaped caprese skewers, mixed meats, warm mixed breads, olives and dipping oil

Garlic Bread topped with pesto, mozzarella and sun-dried tomatoes, served with garlic mayonnaise for dipping (v)

Main Course

Porchini mushroom and spinach filled ravioli cooked in a garlic and cream sauce, finished with shaved parmesan (v)

Chicken breast cooked in a red wine reduction with asparagus and herby fried potatoes

A 10oz sirloin steak, cooked to your liking, sautéed tiger prawns, triple cooked chips and garlic butter (£5.00 supplement)

Hand-rolled pizza topped with a melody of Genoa Salami, Milano Salami, Coppa Di Parma and Prosciutto, finished with fresh rocket and balsamic reduction

Home-made beef (or vegetable (v)) lasagne, oven baked and served with garlic ciabatta and a dressed side salad

Taglietelle, chicken breast, mushrooms and spinach in a creamy blue cheese sauce

A rich tomato based risotto with king prawns, chilli and crayfish, topped with half shell mussels

Desserts

Our delicious home-made tiramisu with a twist!

Layers of raspberry syrup and orange liqueur infused savardi biscuits, vanilla mascarpone and raspberry coulis (v)

Luxurious Red Velvet Cheesecake with double chocolate chunk ice-cream (v)

Three scoops of your choice of ice-cream: (v)

- vanilla
- strawberries and cream
- double chocolate chunk
 - mint chocolate chip
 - raspberry ripple

Mixed Berry Eton Mess sundae with meringue pieces, mixed berry compote, vanilla ice-cream and vanilla whipped cream (v)

Cheese and biscuits - A selection of European cheeses served with biscuits and accompaniments (v)
(£3.00 supplement)

TO SHARE

A warm cookie platter - A selection of double chocolate, milk chocolate and white chocolate cookies, white and milk chocolate dipping pots, a scoop of vanilla ice-cream and a scoop of chocolate ice-cream (v)

The ultimate romantic dessert to share!

A sweet platter of salted caramel blondie bites, brownie bites and Mars Bar cheesecake pieces. Served with white chocolate and milk chocolate dipping sauces (v)

Hot Drinks

COFFEE

Filter Coffee £3.10
Single Espresso £2.90
Double Espresso £3.60
Cappuccino £3.30
Latte £3.30
Plain Floater Coffee £3.40
Liqueur Coffee £5.70

TEA

English Breakfast £2.90
Decaffeinated £2.90
Red Berries £3.10
Camomile £3.10
Green Tea £3.10

HOT CHOCOLATE

Hot Chocolate £3.30 Ultimate Hot Chocolate - Cream and Marshmallows £4.35