

Valentine's Dining Menu

£39.95 pp

Starters

Baked rosemary and garlic Camembert to share, homemade chutney focaccia croutons.

Classic prawn cocktail, Marie Rose sauce, granary bread and butter.

Homemade tomato and basil soup, home baked bread and butter.

Chicken liver pâté, homemade chutney, toasted croutons.

Moules marinière to share, served with crusty bread and butter.

Mains

Côte de boeuf cooked on the bone (for two to share), roasted vine tomato, portobello mushroom, triple cooked chips, beer battered onion rings, Béarnaise sauce (£5 supplement per person).

Monkfish & king prawn kebab, sticky coconut rice, charred pak choi, orange and chilli glaze.

Lamb duo: mini-Shepherd's pie and roast rump, dauphinoise potatoes, redcurrant and rosemary gravy.

Wild mushroom and tarragon ravioli, wilted greens, roasted hazelnut brown butter sauce.

Butternut squash, sweet potato and spiced chickpea Wellington, served with seasonal vegetables and sage gravy.

Desserts

Sharing dessert: sticky toffee pudding, butterscotch sauce, treacle ice cream. White chocolate and raspberry cheesecake. Bailey's profiteroles with chocolate sauce.

Cheeseboard for two to share: Perl Las blue, Perl Wen Brie, Snowdon Black Bomber Cheddar, homemade chutney, crackers, oatcakes, apple and grapes.