



## VALENTINE'S MENU • 3 COURSE £22.95

### ROAST RED PEPPER AND VINE TOMATO SOUP

crusty bread roll

### WEDGE OF WATERMELON

pineapple passion fruit and mango salsa, peach sorbet

### SALT AND CHILLI KING PRAWNS

sliced pepper, onion and sesame oil

### PANKO BREADED GOAT'S CHEESE

mixed baby leaves tossed in garlic dressing, chilli jam



### 6OZ CHARGRILLED SIRLOIN STEAK

roast cherry tomato butter, fries, onion rings

### PAN SEARED GRESSINGHAM DUCK BREAST

wholegrain mustard mash, green stems, red berry jus

### POACHED FILLET OF SALMON

dauphinois potatoes, braised sweet cabbage, mature cheddar and chive sauce

### MUSHROOM, ASPARAGUS & GRUYÈRE CHEESE PENNE PASTA

toasted garlic and wild herb ciabatta, pea shoots



### STRAWBERRY AND CREAM PAVLOVA

chocolate and honeycomb dipped strawberry

### WARM DOUGHNUT COUPE

sticky raspberry sauce, vanilla ice cream

### WARM CHOCOLATE FUDGE AND CARAMEL CAKE

Scottish tablet ice cream

### VANILLA CHEESECAKE

passionfruit jelly, chocolate shards, berry ice cream