

# VALENTINE'S DINNER SPECIALS

MONDAY 12TH - FRIDAY 18TH FEBRUARY

BOOKING ADVISED TO AVOID DISAPPOINTMENT PLEASE CALL 01479 821203

## STARTERS

### SILKY CREAM OF WHITE ONION SOUP (GFA) (V)

Served with toasted sourdough bread

£5.25

### BENGALI SPICED KING PRAWNS

Served with mango chutney, tzatziki and madras oil

£8.50

### CHARCUTERIE SHARING PLATE

Parma ham, chorizo, Isle of Mull farmhouse cheddar, misto marinated olives, sundried tomato, roquette and fresh baked sourdough

£16.00

## MAINS

### SIRLOIN SHARER (GFA) (DFA)

Two 8oz sirloin steaks each cooked to your liking, served with a sideboard of chunky chips, creamy mashed potato, onion rings, grilled tomato, sauteed mushrooms, tenderstem broccoli and a jug of peppercorn cream sauce

£49.00

### HARISSA MARINATED CHICKEN BREAST (GFA) (DFA)

Presented with middle eastern cous cous, seasoned fine beans, mascarpone, crispy lemon and rosemary potatoes

£16.00

### HONEY ROAST CAULIFLOWER (V) (VE) (GF) (DF)

Served with creamy spiced hummus, tenderstem broccoli, crispy salt and pepper potatoes, and roast shallot glaze

£15.00

## DESSERTS

### CAN I HAVE A BITE...? (V)

(DON'T WORRY IT'S BIG ENOUGH TO SHARE!)

Chocolate brownie bites, churros, profiteroles, meringue kisses, house chocolate sauce, vanilla ice cream and macarons

£12.00

### BISCOFF CHEESECAKE (V) (VEA) (DFA)

With Biscoff sauce, caramelized white chocolate and honeycomb ice cream

£8.50

### TOFFEE, PISTACHIO & RASPBERRY SUNDAE (V)

Warm salted toffee sponge, raspberry sauce, pistachio ice cream and vanilla cream topped with raspberry crumble and a macaron

£7.95

If you suffer from any food allergies or intolerances please inform your server upon placing your order

V - VEGETARIAN / GF - GLUTEN FREE / GFA - GLUTEN FREE AVAILABLE / DF - DAIRY FREE / DFA - DAIRY FREE AVAILABLE

VE - VEGAN / VEA - VEGAN AVAILABLE