



VALENTINE'S DINNER MENU

WEDNESDAY NIGHT, 14TH FEBRUARY

STARTERS

Butternut squash soup with chilli, feta, taragon and granary croutons (v)

Shared platter: Smoked salmon, oak roast salmon, prawn cocktail and fromage blanc

Deep-fried goat's cheese with red onion marmalade (v)

Market Place hot, spiced, prawn cocktail with avocado and yoghurt cream

Chicken liver parfait served with a red onion marmalade

Mushrooms served on toasted brioche with feta cheese, truffle oil, white wine and garlic sauce (v)

MAINS

Duo of lamb with mashed potatoes, roasted garlic aubergine, tomato butter jus and Provençal crust

Rolled pork belly, grain mustard mash, black pudding, liver and feta sausage with red cabbage

Red wine beetroot risotto with goat's cheese, walnuts and beetroot crisp (v)

Pan-seared fillet of sea bass with crushed new potatoes, salsa verde, pancetta and green beans

Paprika roasted hake with chorizo, potatoes, tomatoes and crispy red onion

Confit duck leg with dauphinoise potatoes, remoulade, green beans and red wine jus

8oz. Sirloin steak with blue cheese butter, house chips, spinach and a Rioja sauce

DESSERTS

Assiette of chocolate and hazelnut:

White chocolate, frangelico & praline panna cotta,

Milk chocolate & hazelnut parfait,

Dark chocolate & hazelnut brownie

Baileys and praline panna cotta with sorbet and chocolate sponge

A selection of cheeses with homemade chutney, grapes and biscuits

3 courses £45.95

(Inclusive of VAT)

All of our food is freshly cooked, with seasonal produce where available, hence menu is subject to change due to availability of ingredients.

Please be advised that nuts are used in our kitchens. If you do have any allergies please inform your waiter.

Due to the nature of the kitchen we cannot guarantee that there will be no cross contamination.