

VALENTINE'S DAY MENU

3 Courses £32 per person

Friday 14th & Saturday 15th February

Starters

Tempura Sharing Plate for Two

*Selection of Chicken, King Prawn, Seabass & Vegetables in a Crisp Chilli & Coriander Batter
Chilli Dipping Sauce | Asian Greens & Sesame Salad*

Confit Ham Hock (gfa)

Pickled Carrot & Mustard Terrine | Golden Beetroot Relish | Endive & Fine Herbs

Truffled Leek Soup (v, gfa)

Sour Cream | Watercress Oil | Crusty Bread

Baby Prawn & Mango Tian

Bloody Mary Mayonnaise | Crisp Gem Leaf | Pickled Cucumber Salad | Lemon Crouton

Mains

Chargrilled Chicken & Vegetable Skewer
Sharing Plate for Two

Chermoula & Harissa Spices | Flatbread | Mezze of Dips & Salads | Rosemary & Smoked Paprika | Potato Wedges

Lemon Sole Fish & Chips

In Lemon & Parsley Breadcrumbs | Fries | Crushed Peas & Lemon

Medallion of Beef

Braised Shin Croquettes | Potato Gratin | Mustard, Mushroom & Herb Cream

Tomato, Roast Pepper & Ricotta Linguine (v, gfa)

Sun Blushed Tomato | Capers | Black Olive & Rocket

Chargrilled Scotch 10oz Rib-Eye Steak (gfa)

Roast Tomato | Portobello Mushroom | Hand Cut Chips | Peppercorn Sauce | Watercress Salad (Supplement £10)

Desserts

Grand Dessert for Two (v)

Selection of Mini Desserts & Gateaux | Salted Caramel & Chocolate Sauce | Ice Cream & Sprinkles

Passion Fruit Delice (v)

Coconut Ice Cream | Mango Coulis

Salted Caramel Chocolate Torte (v, vea, gfa)

White Chocolate Sauce | Chocolate Ice Cream



CARTERS