



*"Where friends are met and made"*

## **Valentines Evening**

### ***To Start***

***Seafood Cocktail*** – Prawns, Smoked salmon and Crevettes with mixed leaves and sun-blushed tomato mayonnaise. **£7.50**

***Dare to Share (for 2 lovers)*** – Cod goujons, Calamari, breaded mushrooms, Scampi, onion rings, sweet potato fries with mustard mayo, sweet chilli & BBQ dips **£14.95**

***Plum Pigeon*** – Pan-fried pigeon breast with white pudding, spiced Quails eggs and rich plum sauce **£6.95**

***Risotto*** – Broad bean and pea traditionally folded through Arborio rice and creamy stock (V) **£6.50**

***Langoustine Broth*** – A velvet langoustine broth with crème fraiche and langoustine tails **£7.25**

### ***Main Course***

***Lobster (pre-order only)***– A dressed lobster baked in white wine & garlic with Crevettes, new potatoes and Proscuitto wrapped Asparagus **£25.00**

***Squash & Lentil Bake*** – Butternut squash, sweet cumin and lentils in filo pastry with saute potatoes, Broccoli and carrot & tomato sauce. (V) **£12.50**

***Mixed Grill Platter (for 2)*** – Sirloin steak, Gammon, game sausages, Pheasant goujons, black pudding, onion rings, grilled tomatoes, mushrooms and chips **£32.00**

***Salmon Steak*** – Baked salmon with cous cous, mange tout, asparagus and almond cream sauce. **£13.95**

*Please remember to leave a little space for a naughty dessert!*

*Please speak to a member of staff if you have any dietary or allergenic issues so we can help*