

The perfect wine to complement your meal

WHITE

Terra Alta Trebbiano Chardonnay

A delicious Italian white wine, dry in taste which is very light and refreshing on the palate

RED

Casa de Piedra Cabernet Sauvignon

Medium in flavour, this red wine from Chile is fruity and full of winter berries

ROSE

Conto Vecchio Pinot Grigio Blush

A delicate Italian Rosé, light with a touch of honey on the finish

PLEASE ASK A MEMBER OF OUR STAFF TO SEE OUR FULL WINE LIST FOR FURTHER INFORMATION AND PRICES



TERMS AND CONDITIONS:

(v) These dishes are suitable for ovo-lacto vegetarians, whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-product kitchen environment. (*) All weights are approximate uncooked weights. Meat and poultry dishes may contain bone. If you suffer from an allergy please make us aware as our menus may not list every individual ingredient. All dishes are prepared in a kitchen where products containing nuts, seeds and other allergens are handled and prepared. This means we may not be able to guarantee our food will not contain traces of a specific allergen. Upon request, our staff will be happy to supply further information regarding the ingredients in our foods and cooking methods so you can make your own informed decision as to whether a specific dish is likely to be suitable for you. Although we try we can not guarantee all products are GM free. All prices include VAT at the current applicable rate and are shown in Pounds Sterling.

love is all you need
**Celebrate with us
this valentine's**



FRIDAY 10TH FEBRUARY – FRIDAY 17TH FEBRUARY

Valentine's menu

Three Courses £17.95

Two Courses £14.95



Starters

Homemade Parsnip, Carrot and Cumin Soup (v)

topped with sour cream and coriander with crusty ciabatta

Mushroom and Tarragon Tart (v)

with rocket and slow roasted tomato

Smoked Salmon with a Honey and Mustard Seed Crust

Served with watercress and baby spinach salad

Main Courses

Stuffed Chicken

Red Tractor Farm Assured chicken breast stuffed with mushrooms and thyme, wrapped in pancetta served on a bed of baby new potatoes with a tomato and balsamic sauce

Butternut Squash and Stilton Risotto (v)

Served with roasted beetroot and carrots topped with sage oil and parsnip crisps

Seared Red Snapper

Served on chilli and spring onion crushed sweet potatoes with a coconut and lime sauce

Rump Steak

8oz* Rump Steak served with chips, roasted shallots and slow roast tomato and rocket salad



Puddings

Baked Vanilla Cheesecake

Served with a cherry and brandy compote

Cherry Bakewell Sponge

Served warm with custard

Pecan Pie

Served warm with Callestick Farm vanilla ice cream