



Valentines Day

Starters

Camembert to Share

Served with crusty bread and chilli jam

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Smoked Salmon and King Prawn Salad
with a homemade marie rose dressing

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Duck Liver Pate with Orange & Cointreau Paté
served with ciabatta toasts and onion relish

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Homemade Soup (veg)
with a basket roll and butter

Mains

8oz Sirloin Steak **GFA**

Served with hand-cut chips, mushrooms, onion rings,
peas and a grilled tomato.

Choose from a peppercorn, creamy stilton or
red wine and mushroom sauce
(additional £5pp)

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Dover Sole

Cooked in a lemon butter, served with creamy
mashed potatoes and green vegetables

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Carbonara

A classic Italian pasta dish with a silky cheese sauce,
crisp pancetta and black pepper

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Vegetable Thai Red Curry
Served with jasmine rice

Desserts

Chocolate Sharing Fondue

Warm milk and white chocolate, served with
strawberries, brownie pieces, marshmallows and
popcorn to dip.

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Champagne and Raspberry Posset
served with a shortbread biscuit

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Homemade Black Forest Gateau
Served with pouring cream

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Northumbrian Cheeseboard
Local cheeses with chutney, grapes and
artisan crackers (additional £3pp)

Drinks

Rob Roy

The Rob Roy is a 19th-century cocktail consisting of
scotch whisky, sweet vermouth, and bitters £8

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Espresso Martini

a sumptuous mix of vodka, coffee liqueur
and espresso £8

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Bellini

A classy cocktail - a simple combination of
peach and Prosecco £8

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Mojito Mocktail

Try a refreshing, non-alcoholic mojito cocktail recipe
that skips the usual rum £5

£25pp

Includes a glass of fizz upon arrival

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