



Valentines Day

Starters

Camembert to Share
Served with crusty bread and onion relish

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

--
Smoked Mackerel Pâté
served with ciabatta toasts and onion relish

--
Homemade Sweet Potato and Carrot Soup
with a basket roll and butter

Mains

8oz Sirloin Steak
Served with hand-cut chips, mushrooms, onion rings,
peas and a grilled tomato. Plus a homemade sauce, choose
from a peppercorn, creamy stilton or
red wine and mushroom sauce
(additional £5pp)

--
Roasted Salmon
Served with green vegetables, hollandaise sauce and
'rumbledethumps' a Scottish border dish consisting
of mashed potatoes, cabbage and fried onions
topped with cheese.

--
Blue Cheese Burger
8oz burger topped with bacon, stilton cheese,
onion relish and homemade onion rings.
Served with salad, handcut chips and coleslaw

--
Parma Chicken
A chicken breast stuffed with spinach, cream cheese and
sun dried tomatoes, wrapped in parma ham.
Served with buttery green vegetables and
roast potatoes

--
Nettle and Red Onion Tart
A homemade tart using Nettle cheese from
Northumberland Cheese Co.
Served with a lightly dressed salad and buttery potatoes.

Desserts

Mini Trio
Warm chocolate brownie with Lakes
vanilla ice cream, lemon torte with a blackcurrant compote
and a mini creme brûlée

--
Homemade Black Forest Gateau
Served with pouring cream

--
Homemade Lemon Torte
Served with a blackcurrant compote and
Lakes vanilla ice cream

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

*Includes a glass of fizz
upon arrival*

Cocktails

Aperol Spritz £8
A classic and refreshing

--
Elderflower Collins £8
Gordons gin, elderflower to sweeten a dash of
lemon for a sharp kick - perfect after dinner.

--
Baileys Cocktail £8
An epic evening cocktail complete with coffee liqueur,
vodka and double cream

--
Virgin Peach Bellini £5
A classic without the headache!

2 COURSES £28

3 COURSES £32