

# Valentine's Menu

2 COURSES FOR £25.95 | 3 COURSES FOR £29.95

## Starters

### BRANCASTER MUSSELS

Served with shallot, garlic & white wine cream and warm ciabatta sticks (GFO)(DFO)

### PORK & ONION MARMALADE SCOTCH EGG

Served with rocket and onion chutney (GF)(DF)

### BAKED CAMEMBERT

With rosemary & garlic, and served with warm ciabatta sticks (GFO)

### CARAMELISED ONION, THYME & APPLE TARLET

Served with a balsamic reduction, toasted walnuts and peppery rocket (V)(VE)(DF)

## Mains

### GRILLED LOCAL PLAICE FILLET

Served with dill crushed new potatoes, sauteed & buttered kale & leeks and parsley & lemon sauce (GF)(DF)

### 12oz RUMP STEAK

Served with creamed garlic mash, chimichurri, tomato & chilli chutney and charred tenderstem +£4 Supplement (GF)(DF)

### PAN ROASTED CORN FED CHICKEN SUPREME

Served with dauphinoise potato, roasted garlic tenderstem broccoli & beetroot wedges and mushroom cream sauce (GF)(DFO)

### MAPLE ROASTED CELERIAC STEAK

Served with beetroot mash, beetroot, wild mushroom & leek fricassee and caramelised onion jus (V)(VE)(GF)(DF)

### PAN ROASTED PORK LOIN

Served with fondant potato, braised red cabbage and cider & wholegrain mustard jus (GF)(DF)

## Desserts

### CLASSIC TIRAMISU

Served with chocolate shards and raspberry grit (V)

### STICKY TOFFEE & DATE PUDDING

Served with toffee sauce & vanilla ice cream (V)(DFO)

### DARK CHOCOLATE & RASPBERRY POSSET

Served with maple & oat granola (V)(VE)(GF)(DF)

### CLASSIC LEMON TART

Served with meringue pieces and raspberry coulis (V)