



*Valentines dinner 5 course tasting menu
£40 per person*

Glass of prosecco on arrival



Appetiser

Tomato, bocconcini mozzarella & basil bruschetta, balsamic glaze



Starters

Beef tagliata, rocket, cherry tomatoes, shaved parmesan, olive oil & balsamic dressing

Scallop and prawn tempura, ponzu

Green garden vegetable broth served with parmesan croutons



Mains

Salmon supreme fillet, crushed new potatoes, buttered asparagus spears, Red wine poached egg, hollandaise

28 Day Aged Sirloin Steak, hand-cut chips, watercress, peppercorn sauce

Home-made potato & spring onion gnocchi, wild mushrooms, super green pesto, pea shoots(V)



For two to share

CÔTE DE BOEUF - Bone in prime rib to share, hand-cut chips, watercress, sautéed mushrooms & grilled tomatoes, side of green vegetables, peppercorn sauce



Desserts

Home-made Tiramisu pots

White chocolate eclairs, strawberries & cream

Sharing Board of Cheese, chutney, grapes and crackers



To finish

Tea, coffee & chocolate truffles for two