



VALENTINES DAY

Lunch Menu

12pm-4pm ♥ Wednesday 14th February

Starters

HOME CURED GRAVADLAX (GFR, DFR)

A side of fresh salmon cured in salt, sugar and dill, then carved. Served with fresh leaves, dill dressing & homemade seeded rye bread.

PRAWN COCKTAIL (GFR, DFR)

North Atlantic prawns on a bed of leaves in Marie Rose sauce served with brown bread and butter.

HOMEMADE TOMATO & BASIL SOUP (V, VGR, GFR, DFR)

Served with a choice of white or granary bread

DUCK TERRINE (GFR)

A mosaic of pulled duck and vegetables served with apple chutney and granary toast.

Mains

MONKFISH CURRY (GFR, DF)

Served with homemade pakoras and rice

VENISON PIE

Hand crafted pie served with fresh vegetables and potatoes

CONFIT OF DUCK (GF, DFR)

Served with potato rosti, pickled red cabbage and a juniper berry sauce

PORK BELLY (GF, DF)

Served with a shallot reduction, apple puree and green beans

BUTTERNUT SQUASH WELLINGTON (VG, DF)

Served with Moroccan jewelled couscous and a herb dressing

CRAB LINGUINE

Chilli, cherry tomatoes and fresh parsley bound in a crab bisque finished with crème fraiche

6OZ SIRLOIN STEAK (GF, DFR)

£3.00 supplement. Served with an egg and hand cut chips

Go Surf & Turf with king prawns and garlic butter +£3.00

Desserts

TIRAMISU (V)

CRÈME BRULÉE (GF)

STICKY TOFFEE PUDDING (V)

VALENTINES PAVLOVA (V, GF)

One Course £14.95

Two Courses £20

Three Courses £25