



2 COURSES
24.95

WEEK OF ROMANCE
MENU
14TH - 17TH FEBRUARY

3 COURSES
29.95

TO START

SEASONAL SOUP

ROASTED VINE TOMATO AND CHILLI SOUP (V, GFO)

TRIO OF PORK (GFO) (SUPP. 2.00PP)

RED WINE & HONEY GLAZED MINI CHORIZOS,
HAM HOCK & LEEK TERRINE WITH PICCALILLI MAYO AND
PULLED PORK BON-BON WITH OUR OWN ORCHARD APPLE SAUCE

PEA & TRUFFLE OIL RISOTTO (V, GF)

PARMESAN CRISP

MAINS

55 DAY AGED WELSH BLACK

RIBEYE "TOMAHAWK" STEAK (GFO) (SUPP. 10.00PP)

ROAST HEIRLOOM TOMATOES, CRISPY ONION STRINGS, A CHOICE OF SAUCE OR
BUTTER AND A SIDE

PAN-SEARED RED BREAM FILLET (GF)

CHAR-GRILLED GEM LETTUCE, RICH PEA & CRISPY BACON VELOUTE

SPICED & STICKY PORK BELLY

RICE & VEGETABLE NOODLES, WITH A RICH SCENTED BROTH

PORCINI MUSHROOM PASTA PARCELS (V)

WARM SALAD OF PICKLED CARROTS, CHERRY TOMATOES AND COURGETTE RIBBONS

DESSERTS

CHOCOLATE BLONDIE FOR TWO

WHITE CHOCOLATE BLONDIE WITH CHOC FUDGE SAUCE,
DARK CHOCOLATE & CHERRY DELICE AND
RICH MILK CHOCOLATE ICE-CREAM

GLAZED LEMON TART

BERRY COMPOTE AND CHANTILLY CREAM