

## Valentines Menu



**£40/person**

### ♥♥♥♥ STARTERS ♥♥♥♥

#### **"Heartbeat" soup (v)**

Two soups in one.....a rich creamy artichoke soup combined with a red beetroot soup, served with crusty bread

#### **Fresh Oysters**

served with Worcestershire sauce, tobacco, sea salt and lemon

#### **Mussels**

Fresh mussels cooked in white wine and a tomato and chilli sauce, served with crusty bread

#### **Pan Seared Pigeon**

Pigeon breast on a bed of sautéed Savoy cabbage, crispy bacon and a port reduction

### ♥♥♥♥ MAIN COURSES ♥♥♥♥

#### **Roast Rack of Lamb**

Served with minted potato rosti, maple glazed heritage carrots and a blackcurrant jus

#### **Chargrilled Sea Bass fillet**

Fillet of Sea Bass with crushed lemon heritage potatoes, smoked fish croquette and a mussel bisque

#### **Vegetable and Halloumi Skewers (v)**

Halloumi, red pepper and artichoke hearts chargrilled and served on a bed of vegetable pearl cous cous with a lime and chilli dressing

#### **Seafood Paella to share**

A combination of king prawns, mussels and locally sourced fish cooked in rice and Mediterranean vegetables, served with crusty bread

### ♥♥♥♥ PUDDINGS ♥♥♥♥

#### **Kahlua and Chocolate Fondue**

A rich coffee and chocolate sauce with various sweet treats for dipping

#### **Profiterole stack to share**

Choux pastry filled with Chantilly cream and drizzled with chocolate sauce

#### **Selection of truffles to share**

A platter of chocolate truffles with rum, sherry and Cointreau for 2 people

**Please note all our food is freshly prepared, so a wait of 25-40 minutes can be expected.  
All customer tips go to the staff. For parties of 10 or more a 10% service charge will be applied.  
Food allergies and intolerances: Before you order your food and drinks please speak to our staff if you want to know any ingredients.**