

Valentine's Day Menu

Starters

Sweet potato and brie arancini - arrabiatta sauce

Chicken Katsu skewers - Japanese curry sauce

Thai mussel broth - toasted ciabatta

Main course

Hazelnut crumbed hake tapenade - mash, fine green beans, finished off with a lemon cream sauce

Baked barbury duck breast - stirfried vegetables, noodles, sweet soy sauce

Homemade mushroom and vegetable pie - mashed potato, creamed leeks

Desserts

Coconut panacotta - poached rhubarb and ginger ice cream

Chocolate fondant - berry coulis, mint chocolate ice cream



PRE ORDER REQUIRED FOR BOOKING'S

2 COURSES FOR £20.00

3 COURSES FOR £26.00