



VALENTINE'S WEEK

2 COURSES £30 | 3 COURSES £35

+ GLASS OF PROSECCO

STARTERS

OYSTERS GRATIN

With gruyere cheese, garlic and breadcrumbs
[3pcs]

BAKED AVOCADO

With smoked salmon & blue cheese,
served with crostini bread

SMOKED DUCK SALAD

With cherry tomatoes, crispy leaves, walnuts
and maple syrup dressing

MEDITERRANEAN CAPRESE (V)

With grilled aubergines, sliced tomato & fresh
mozzarella, olive oil and basil dressing

MAINS

SURF & TURF + £5

8oz fillet steak with black tiger prawns
With choice of sauce and side dish

GRILLED BLACK TIGER PRAWNS

With Mediterranean vegetables, olive oil, lemon
& mint dressing

SAFFRON CHICKEN

With wild mushrooms, pancetta, cream & saffron sauce

COD

Cod supreme wrapped in bacon rashers with
rosemary, served with asparagus in a creamy
lemon & tarragon sauce

MUSHROOM RAVIOLI (V)

Spinach & ricotta filled ravioli with wild mushrooms,
cream & truffle sauce

SIDES

CHUNKY CHIPS (V) (GF)

SKINNY FRIES (V) (GF)

SEASONAL VEGETABLES (V) (GF)

MIX SALAD (V) (GF)

RICE (V) (GF)

DESSERTS

TIRAMISU (V)

Espresso coffee, savoiardi soaked biscuits,
marscarpone cream & cocoa powder

CHEESECAKE OF THE DAY (V)

Ask server for details

HOME MADE CHOC BROWNIE (V)

Served with ice cream

GELATO (V) (GF)

Ask server for details

STICKY/TOFFEE PUDDING (V)

Soft sponge cake topped with toffee sauce

PROFITEROL BIANCO OR NERO (V)

Soft choux pastry filled with chocolate and coated in
cream or filled with cream and coated with chocolate

HOME MADE FLAN

Served with salted caramel sauce

DESSERT OF THE DAY

Ask server for details

Vegan and gluten free desserts available, please ask your server