

Valentine's Menu

Saturday 14th February from 6pm

HOMEMADE BREAD & CHORIZO BUTTER
oil & balsamic vinegar £5.50



ROAST BUTTERNUT SQUASH SOUP (v)
chilli oil, toasted seeds

BAKED CAMEMBERT TO SHARE (v)
home made bread, caramelised onion chutney

THAI STYLE FISHCAKE
red curry & coconut sauce

SLOW COOKED DUCK LEG CROQUETTES
5 spice carrot spice, pickled vegetables



RACK OF WELSH LAMB TO SHARE £9 supplement
with a slow cooked lamb shoulder hot pot, braised red cabbage, mash potato, minted lamb sauce

SIRLOIN STEAK £4 supplement
8oz sirloin steak, handcut chips, grilled tomato, mushroom, peppercorn sauce, beer battered onion ring

ROAST CHICKEN BREAST
potato rosti, wild mushrooms, butter braised leeks, chicken jus

SALMON WELLINGTON
hollandaise sauce, tenderstem broccoli, dill butter, mash potato

CARAMELISED ONION TARTE TATIN (v)
roast beetroot, tenderstem broccoli, vegetable jus



APPLE CRUMBLE
calvados crème anglaise

ASSIETTE OF CHOCOLATE
caramelised white chocolate mousse, dark chocolate cremeux, warm kirsch cherry brownie

PASSIONFRUIT CHEESECAKE
raspberry ice cream, hazelnut crumb

LEMON CRÈME BRÛLÉE
lemon shortbread, blueberry compôte

SELECTION OF HOMEMADE ICE CREAM



SELECTION OF WELSH CHEESE £11

COFFEE & MINTS £4
LIQUEUR COFFEE & MINTS £9

£39.50 PER PERSON

Please inform your server of any allergies or intolerances before placing your order