VALENTINES MENU

STARTERS

Fish Tacos

Shredded spiced white fish, pickled shallot, carrot &
cabbage slaw, lime juice, sour cream, coriander

Camembert V

Sharing starter, garlic & herb sourdough ribbons, mixed
olives, caramelised onions also available as a sharer

Wild Mushrooms in Sherry VeA

Toasted sourdough, rocket, parmesan

Thai Chilli & Ginger Chicken Thighs

Thai red marinade, lime, spring onion

MAIN MEALS

Amalfi Lemon & Parmesan Rigatoni

Fresh lemon zest, golden pan fried fillet of cod, mascarpone,
tenderstem broccoli, pine nuts, parmesan

8oz Fillet Steak

Mixed mediterranean veg, rocket, parmesan &
balsamic salad, dauphinoise potatoes
+ £5.00 supplement

Pan Fried Chicken Breast

Smokey paprika, chorizo, bacon & pancetta, cream
sauce, tenderstem broccoli & sautéed potatoes

Creamy Sweet Potato & Peanut Curry V

Basmati rice, naan, mango chutney, poppadom,
coconut cream, lime, spinach, chickpeas,
add chicken + £2.50

VALENTINES MENU

THREE COURSE SET MENU
FOR $40.00

DESSERTS

Love Birds' Lava Cake Sharer V
Dessert for two, triple chocolate, fresh
strawberries, cheshire farm vanilla ice cream

Sticky Toffee Pudding V
Rich & gooey, dates, ginger, cheshire farm vanilla ice cream

Cheese Board V
Selection of cheeses, crackers, chutney, seasonal fruit,
sharing board available

Tiramisu V
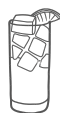Mascarpone, Kahlúa, espresso, cacao powder

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DRINKS SPECIALS

Cupid's Cosmo
Vanilla bean vodka, archers, lemon juice,
cranberry juice
£9.95

Apple of my Eye
Bombay gin, green apple extract, butterfly
pea tea, fresh lime, tonic
£11.00

Post Dinner Peck *(Shot)*
Cream, tequila rose, love hearts
£3.50