Valentine's menu

2 courses 29.95
3 courses 38.95

to begin

vodka and beetroot salmon gravlax with a shaved fennel and orange salad (gf)

slow braised Italian meat ragu, with mozzarella stuffed arancini on a bed of tomato coulis

flash fried salt and pepper squid with aioli, sweet chilli dip and pickled red cabbage (gf)

bruschetta with butternut squash puree, lemon and mint broad beans and melted brie (v)

to follow

roasted gnocchi on a bed of puttanesca sauce with tender stem broccoli and parmesan (v)

6oz rump steak with straw potatoes and sauce Dianne (gf)

chicken chasseur with green beans and confit garlic creamed potato (gf)

roast salmon fillet on a bed of smoked haddock kedgeree, boiled egg and basmati rice (gf)

to finish

Eton mess with white chocolate sherds, strawberry ice cream, freshly baked meringue and berry coulis (gf)

burnt Basque cheesecake with sauce anglaise (gf)

raspberry mille-feuille

chocolate fondant with homemade raspberry sorbet