

FRI 13TH - SAT 14TH FEBRUARY 2026



Valentine's
**NIGHT
MENU**

STARTERS

FRENCH ONION SOUP IN A SOURDOUGH BREAD BOWL, TOPPED WITH GRUYERE CHEESE

CHILLI & CAPER SHELL ON KING PRAWNS

CHEESY GARLIC DOUGHBALLS & DIPPING SAUCE



MAINS

BRAISED SHIN ON BEEF, DAUPHINOISE POTATO, CELERIAC PUREE, ROAST CHANTANAY CARROTS & A RED WINE REDUCTION.

SUN BLUSHED TOMATO, GREEN PEA & ASPARAGUS RISSOTO

CAJUN BAKED SALMON WITH A HONEY BUTTER GLAZE, SAUTÉED POTATOES, WILTED GREENS, MANGO & AVOCADO SALSA

100Z BISTRO RUMP STEAK, HAND-CUT CUT CHIPS, OVEN BAKED TOMATO, PORTOBELLO MUSHROOM & GARDEN PEAS

CHOICE OF BLUE CHEESE OR PEPPERCORN SAUCE



DESSERTS

CHOCOLATE FONDUE TO SHARE
FRESH STRAWBERRIES, MARSHMALLOWS,
SHORTBREAD BISCUITS, BELGIAN CHOCOLATE
BROWNIE & MILK CHOCOLATE SAUCE FOR
DIPPING

STICKY TOFFEE CHEESECAKE, CARAMEL SAUCE &
VANILLA POD ICE CREAM

SALTED CHOCOLATE TORTE, BERRY COMPOTE,
& POURING CREAM

