2 Courses £25/ 3 Courses £30

**Starters**

Sizzling king prawns with a garlic, chilli & coriander butter (gf)

Griddled asparagus, poached duck egg, black pepper butter & hollandaise sauce (v/gf)

Carpaccio of venison with a parsnip puree, parsnip crisps & a beetroot salad (gf)

Beetroot tarte tatin with a salsa verde (v/vg)

**[](http://www.google.com/url?sa=i&rct=j&q=valentines+day&source=images&cd=&cad=rja&docid=KDKTq6WPvo6hmM&tbnid=w4wa3n654c1HJM:&ved=0CAUQjRw&url=http://makealivingwritingromance.com/happy-valentines-day-top-romance-novels-of-all-time&ei=BKwHUaj3GqOd0QXKjoDoCA&bvm=bv.41524429,d.d2k&psig=AFQjCNGOs4hKI00Gcts48ZwOy1VZi5uO6Q&ust=1359543684830514)Main Courses**

Medallion of beef fillet & chorizo served with dauphnoise potatoes, baby stem broccoli & a red wine Jus (gf)

Pan fried monk fish, smoked garlic mash, wilted spinach & a langoustine & mussel cream sauce (gf)

Roasted Tomato, spinach, artichoke & sweet pepper orzo with a basil oil (v/vg)

**Desserts**

An assiette of our desserts

Citrus tart with Chantilly cream, strawberry & champagne sabayon, mini homemade meringues with mango & passion fruit & chocolate & hazelnut brownies

Vegan chocolate mousse with honey comb pieces (vg/gf)

Three cheeses, chutneys & biscuits - add a glass of port add £3.85