

VALENTINES MENU

STARTERS

VEGETABLE GYOZA

Vegetable gyoza with soy, sesame and chilli dressing

ROCKEFELLER OYSTERS (6)

Baked oysters with creamed spinach, parmesan and panko crumbs

TUNA TATAKI

Seared tuna tataki, pico de gallo, crispy garlic and ponzu dressing

KATSU CHICKEN GOUJONS

Crispy chicken goujons with a blue cheese sauce

MAINS

TOMATO AND MOZZARELLA GNOCCHI

Tomato and mozzarella filled gnocchi, mixed mushrooms, parmesan, tomato and mascarpone cheese

SEA BASS

Grilled sea bass fillet, new potatoes, green beans, garlic butter and lemon

HALIBUT

Battered halibut fillets, warm tartar sauce, potato, peas and gem lettuce

RIB EYE STEAK

Served with baked onion, vine ripened tomatoes, onion rings and chips with a choice of sauce or butter

DESSERTS

WARM CHOCOLATE MOUSSE TO SHARE

Baked chocolate mousse, mixed berries, honey and toffee ice cream with shortbread biscuits

BAILEY'S CHEESECAKE

Bailey's and caramel cheesecake, vanilla ice cream and cashew nut praline

SELECTION OF CHEESES

Served with chutney, quince jelly, warm bread, crackers and grapes (GF bread available)(V)

£50 PER PERSON GST INCLUSIVE