

February 13TH 14TH & 15TH

King Prawns & Chorizo

Pan fried in white wine & garlic, served with rustic bread

(V) (Wild Mushroom & Parmesan Bruschetta

Sautéed mushrooms on toasted bread with shavings of parmesan

Brie Mine Burger

Prime beef patty topped with

melted brie, bacon & caramelised

red onion chutney, served with fries

Chicken Parmagiana

Panko coated chicken breast in our

marinara sauce, served with

tenderstem broccoli, seasonal

vegetables & sweet potato fries.

(ve) available

Starters

To Share

Melt my Heart Fondue Melted cheese, garlic

mushrooms, celery sticks, honey glazed chorizo & warmed rustic bread.

(v) Available

Bourbon Glazed Pork Belly Bites

Smothered in a sticky bourbon glaze with sesame seeds

Chicken Liver Parfait

Smooth parfait, served with a red onion chutney & toasted bread

Mains

Valentines Carvery

A choice of perfectly cooked roasts from our carvery:

- #21-Day Aged Beef #Stuffed Pork Belly
- Free Range Turkey ♥Slow Cooked Lamb
- British Gammon
- ♥Homemade Pie of

All served with homemade Yorkies, stuffing balls, sausages, roast potatoes, honey parsnips & more vegetables than you can shake a fork at. We also have a choice of gravies sauces.

To Share: Cote Du Boeuf +£12.95 surcharge

10oz fillet of beef, your choice of two potato sides, two steak sauces, grilled mushroom & tomatoes, onion loaf & salad garnish

Amore Mare Tagliatelle

Scallops, prawns & mussels tossed in a fresh cherry tomato sauce with crushed chillies, garlic & olive oil

Chalkstream Trout

Pan fried fillet of trout with smoked chorizo, crushed potatoes, garden peas & cabbage fricassee





Desserts

Passion Fruit Cheesecake

Homemade cheesecake. served with vanilla ice cream

Chocolate Fondant

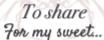
Warm chocolate fondant, served with ice cream

Winter Romance Roulade

Hand-rolled & finished soft meringue, filled with raspberry sauce, whipped cream & white chocolate pieces

Sticky Toffee Pudding

With toffee sauce & custard



A sharing board of chocolate covered strawberries, brownie bites, dark chocolate truffles, passionfruit cheesecake bites, ice cream scoops





ALLERGENS. Please inform your server of any allergies or intolerances you have before ordering. Our kitchens have procedures in place to address the risks of cross-contami-

nation, but we cannot guarantee the total absence of allergens due to the

fast-paced environment

