

Valentine's Romantic Menu

Starters

Celeriac & Apple Soup V VE* GF*

Roasted hazelnuts, truffle oil, crispy sage leaves, warm sourdough

Shredded Duck Bon Bons

Frisée salad, torched orange, red wine dipping sauce

Pan Seared Scallops

Cauliflower velouté, salsa verde, shaved parmesan

Baked Camembert Wheel for 2 V

Stonebaked garlic flatbread and crudites

Main Course

Pan Roasted Chalk Stream Rainbow Trout Fillet

Pommes Anna, sautéed king prawn tails, capers and samphire, finished in a prosecco butter

24oz Isle of Wight Steak Sharing Platter for 2

8oz cuts of rump, sirloin and ribeye, with handcut jenga chips, jugs of peppercorn and IW blue cheese and garlic sauce, sautéed mushrooms, petit pois and homemade onion rings

(supplement £7.50 per person – available by pre-order only)

Roasted Chicken Supreme

Sweet chilli and pineapple sauce, crisp salad, chips

Wild Mushroom & Thyme Risotto V VE* GF

Swirled with cream, finished with shaved parmesan, roasted butternut squash and pea shoots

Desserts

Champagne Sabayon V

Champagne spiked French custard, macerated berries, lemon madeleines

Double Pancake Sharing Plate V

American style pancakes, warm Nutella sauce, fresh strawberries, toffee popcorn, crumbled Oreos, berry coulis

Chocolate Dipping Sharing Platter V

Marshmallows, skewers of fresh fruit and mini pretzels with a choice of 3 chocolate dipping sauces

Cheese & Biscuits V

Cheddar, stilton and brie cheeses, savoury biscuits, celery, apples and grapes with onion chutney