

Valentine's Menu

Friday 14th & Saturday 15th February

£35 per person *Pre-booking advised*

STARTER

Roasted Butternut Squash & Sage Soup

Toasted pumpkin seeds, sage oil and warm crusty bread

Tandoori Chicken Skewer

Pickled vegetables, mint, cucumber and yoghurt sauce

Bruschetta Sharing Plate

Roasted tomatoes and flaked crab meat, sautéed peppers, crispy halloumi and balsamic

Port & Stilton Mushrooms

Toasted focaccia

MAIN COURSE

Pan Roasted Seabass Fillet

Thai spiced coconut broth, basmati rice, mussels, wilted pak choi and lime zest

24oz IW Sirloin Steak for 2 (supplement £7.50 per person)

Tarragon butter, roasted vine tomatoes, butter sautéed mushrooms, balsamic Roscoff onions and French fries (maximum cook Medium). Available by pre order only

Roasted Chicken Breast

IW black garlic and leek sauce, ham hock potato rosti, sugar snaps and fine beans

Wild Mushroom & Thyme Risotto

Swirled with cream, finished with shaved parmesan and pea shoots

DESSERT

Lemon Tart

Blackcurrant and prosecco compote, pouring cream

Warm Chocolate Brownie

Baileys chocolate sauce, salted caramel ice cream

Chocolate Dipping Sharing Platter

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

Cheese & Biscuits

Cheddar, Stilton & Brie cheeses, savoury biscuits, celery, apples & grapes with onion chutney

V Vegetarian VE Vegan GF Gluten Free GF* Gluten Free Option

