

VALENTINES DAY

Served Friday 11th February and Saturday 12th February

4pm - 9pm

Starter

Crab Tian

Slices of fresh avocado, apple infused Kholrabi and dried apple discs, layered between dressed crab, smashed avocado and coriander crème fraiche (GF)

£8.95

Duck Bon Bons

Trio of confied duck bon bons on a fresh orange and grilled pineapple salsa, blood orange gel

£8.95

Cajun Courgettes

Courgette wedges cooked in a Cajun tempura, with lime salt. Served with shredded vegetables fresh coriander and a mango chutney (V)

£6.50



Main

Beef Wellington - Our Way

Locally sourced beef fillet, mustard basted and mushroom duxelles, wrapped in a traditional crepe and encased in pastry, cooked and served pink. Simply served with wholegrain mustard mash, shredded cabbage and broccoli florets

£21.95

Cod Kiev

Breaded supreme of Cod, filled with garlic butter. Served with buttered boiled potatoes and green beans. Finished with a Romana sauce

(Romana = Mushrooms, garlic and cream in a Napoli sauce)

£16.95

Beetroot and Onion Tart Tatin

Topped with crumbled feta cheese and fresh thyme. White onion puree and peppery rocket leaves (V)

£13.95



Dessert

Strawberry and Meringue Cheesecake

Fresh and pureed strawberries in a sweetened set mascarpone cream, on crushed oat biscuits and topped with meringue kisses

£6.75

Chocolate and Amaretto Mousse with Honeycomb Crumb.

Luxury milk and dark chocolate, whipped cream and amaretto. Topped with chef's homemade honeycomb (GF)

£6.50

Eve's Pudding

A classic combination of stewed apples and topped with a vanilla sponge. Served with a scoop of Ciccarelli's vanilla ice cream.

£6.75

