





TUESDAY 14<sup>TH</sup> FEBRUARY\*

3 COURSES FOR

**£15.95**

PER PERSON^

### STARTERS

#### **To share - Antipasto platter†**

Prosciutto crudo, coppa and Milano salami, beetroot in chilli fire glaze with a goats cheese mousse, olives, mushrooms in white wine and garlic and herb bread

#### **Pan-fried scallops with crisp pancetta on a pea and mint purée**

#### **Homemade plum tomato, pepper, rosemary and paprika soup (v)**

With warm ciabatta and butter

#### **Button mushrooms in a Chardonnay and garlic cream (v)**

On toasted malted bloomer

#### **Sesame teriyaki chicken skewers**

With a spring onion and watercress salad and sticky oriental dipping sauce

\* Menu available Friday 10th February until Tuesday 14th February 2012. ^Price per person is for the choice of one option from each course.

† Antipasto platter and dessert sharing platter are for two people. (v) These dishes are suitable for ovo-lacto vegetarians, whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-product kitchen environment.

(\*\*) All weights are approximate uncooked weights. Meat and poultry dishes may contain bone, fish and shellfish dishes may contain bone and shell. If you suffer from an allergy please make us aware as our menus may not list every individual ingredient. All dishes are prepared in a kitchen where products containing nuts, seeds and other allergens are handled and prepared. This means we may not be able to guarantee our food will not contain traces of a specific allergen. Upon request, our staff will be happy to supply further information regarding the ingredients in our foods and cooking methods so you can make your own informed decision as to whether a specific dish is likely to be suitable for you. Although we try we can not guarantee all products are GM free. Menu items may contain traces of alcohol. All prices include VAT at the current applicable rate.

## MAINS

### **The Great British Carvery**

Your choice of the day's roast Farm Assured meats with a Yorkshire pudding, chipolata, stuffing and a selection of freshly prepared vegetables and potatoes

### **Pan-fried cod loin**

Topped with a lemon and watercress butter, on spring onion and bacon mash with wilted spinach and slow roast tomatoes

### **Barrel-aged Greek feta, green bean, pea and coriander chimichanga (v)**

With basmati rice, fresh herb vinaigrette dressed baby leaf salad and a lime and coriander crème fraîche

### **Pan-fried chicken breast**

Filled with mozzarella and slow roast tomatoes wrapped in bacon.

With rosemary roast new potatoes, grilled courgette, pepper and aubergine with an arrabiata sauce

### **8oz\*\* 21 day aged rump steak**

With slow roast tomatoes, gratin potatoes, fine green beans and rosemary skewered mushrooms

*An additional £5 per person will be applied to the rump steak*

## DESSERTS

### **Sharing platter<sup>1</sup>**

Coconut panna cotta topped with passion fruit, chocolate brownie, wild blueberry and raspberry Eton mess and lemon curd ice cream

### **Jammie Dodgers™ cheesecake**

With Cornish dairy vanilla ice cream

### **Blossom honey, espresso and Amaretto cream**

With an almond biscotti

### **Pot au chocolat**

With a raspberry compote





BOOK NOW FOR  
VALENTINE'S DAY