

The menu is framed by a decorative border of red hearts of various sizes. The title 'Valentines Menu' is written in a large, elegant, cursive script in the center. Below the title, the menu is organized into sections: Hors D'oeuvres, Choose a starter to share, Mains, and Desserts. Each section is separated by a horizontal line. The text is in a clean, sans-serif font, with some items bolded for emphasis. The overall theme is romantic and celebratory.

Valentines Menu

Hors D'oeuvres

Heart Throb – meatballs with chimichurri sauce, cheese stuffed cherry tomatoes and White Lion devilled eggs

Hot Stuff – asparagus soup

Choose a starter to share

Starry Eyed – baked garlic and rosemary camembert with bread sticks and cranberry jam

Dream Catcher – chorizo mussels, pan fried scallops, garlic chilli king prawns, whitebait and cod goujons with homemade tartar sauce

Heart Breaker – garlic mushrooms, asparagus in lemon butter and wild mushrooms in thyme (vegan)

Mains

Sweetheart – 8oz fillet steak with chips, salad, homemade pate and a madeira sauce

Sexy Surf and Turf – 6oz sirloin and half a lobster in garlic butter with chips and salad

Valentines Celeriac – celeriac smothered in garlic and herbs roasted in the oven, served whole for two to carve, with roasted potatoes, roasted vegetables with rich veg gravy (vegan)

Juicy Breast – butterflied chicken breast in breadcrumbs on a rich tomato and sambuca bound pasta with sweet pea and baby corn stir-fry

Desserts

Trio of sexy chocolate desserts to share

Velvet chocolate mousse and raspberries, homemade chocolate-pistachio ice cream and chocolate brownie

Woo Woo Warrior cheesecake – Maltesers and Baileys cheesecake

Kiss and Tell – crème brûlée strawberry compote

Sweetheart and Tarts – chocolate brownie with homemade ice cream

Petit fours and coffee

£120 per couple or £135 with a bottle of prosecco

-£50 non-refundable deposit on booking-