



Valentines Night Dinner

Friday 14th February 5:30-8pm

To Start

Beetroot and fig salad with a coconut yoghurt
9

Ham and leek croquette with a 'Black Bomber' cheese espuma
10

Half shell scallops baked in their shell with a Thai butter
13

Chicken, pork and cranberry terrine with apricot chutney
9

Main course

Pan fried fillet of bream, roasted cauliflower, parsley velouté, pickled radish
24

Chargrilled sirloin steak with bone marrow butter, rarebit topped flat mushroom, onion ring,
'24 hour' potato
34

Optional bearnaise sauce - £4 or make into 'Surf and Turf' with 2 x Thai king prawns - £6

Whole roasted satay cauliflower, potato and onion rosti (vegan)
19

Braised belly pork with a rosemary mash, parmesan and black pudding croquette,
mushroom and sweetcorn fricassee, cider reduction
25

Dessert

Pistachio and salted caramel tart, salted caramel ice cream
9

Raspberry fool with shortbread (vegan)
9

Welsh Cheeseboard with chutney, fruit and crackers
13

Cherry brandy chocolate fondant, chocolate sauce, clotted cream ice cream
10

Lemon sponge pudding with lemon custard
9