



Valentine's MENU 2026

STARTERS

Chilli Garlic Marinated Prawns Skewers

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Avocado Prawn Cocktail

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Baked Feta With Roasted Grapes

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Bruschetta Topped With Tomato And Avocado, Olive Oil

MAIN COURSE

Marry Me Chicken

*Chicken Breast With Red Onion, Sundried Tomatoes In a
Creamy Sauce Served With Potatoes And Veg*

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*Chargrilled Sirloin Steak With Tabasco Butter And
Avocado Salad And Fries*

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Spiced Lamb Rump With Smoked Aubergine Dip And Fries

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*Salmon In A White Wine Cream Sauce Served With
Potatoes And Veg*

DESSERTS

Strawberry Saroppino

Strawberry Sorbet With

Sparkling Rosé

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VEGETARIAN OPTION
AVAILABLE

Home Made Tiramisu

2 COURSE £28.95

3 COURSE £33.95

