

# 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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Home Made Tiramisu

VEGETARIAN OPTION  
AVAILABLE

2 COURSE £28.95

3 COURSE £33.95