

Valentines Menu

Friday 14th February

Amuse-bouche and a glass of prosecco on arrival

Starters

- ✤ Fire cracker prawn bao buns served with sweet chilli dip
- Pan seared scallops served with roasted butternut squash puree, chorizo and fennel oil

Brancaster mussels served with smoked bacon, Aspall cider leeks and sourdough bread

Asian tasting plate – Thai fishcakes, tempura oyster, prawn, lemongrass & chilli spring roll served with dipping sauces

♦ Roasted eggplant & smoked feta dip served with warm pitta bread (V)

<u>Mains</u>

Maple and black bean cod served with duck fat new potatoes and asparagus
 Monkfish vindaloo served with coconut rice

 Wild seabass roulade served with baby spinach, cream cheese and hasselback potatoes

 Pumpkin and pine nut ravioli, baby spinach, sage butter and salted beetroot (V)

✤ 8oz fillet steak served with lyonnaise potatoes and tenderstem broccoli

Desserts

Boozy red velvet cake
Apple and rhubarb crumble with custard
Crème Brulée with Scottish shortbread
Baileys cheesecake

 $\pounds 59.95$ per person for three courses

Please make staff aware of any allergies or special dietary requirements