



VALENTINES MENU

TWO COURSES-£25

THREE COURSES-£30

STARTERS

- *Homemade Curried parsnip soup, served with crusty roll & butter
- *Oven baked Camembert with toasted sourdough (to share)
- *Pan fried Scallops with chorizo in garlic butter en crouete
- *Duck pate with fig chutney, served with crudites and side salad

MAINS

- *Local Ribeye steak(8oz) served with tomatoes, mushrooms, chunky chips, onion rings
(Peppercorn or Diane sauce optional)
- *Local pan-fried Bacon chop served with egg, tomatoes, mushrooms, onion rings and skinny
fries
- *Gressingham Duck breast, with a blackcurrant and port sauce served with fondant potatoes
and tenderstem broccoli
- *Plaice fillet stuffed with spinach, mushrooms and prawns, served with a white wine and
spring onion sauce, roasted baby new potatoes and tenderstem broccoli

DESSERTS

- *Homemade Lemon posset served with homemade shortbread
- *Homemade Dark chocolate mousse cake served with homemade Salted caramel ice-cream
- *Apple and Cinnamon crumble with Vanilla custard
- *Yorkshire cheeseboard

