

Wednesday 14th & Thursday 15th February 2024

THREE COURSES £29.95 FREE GLASS OF PROSECCO PER PERSON



SCALLOPS served in a black pudding soil and cauliflower puree

BRUSCHETTA CAPRESE baby mozzarella, cherry tomato, red onion, parsley, basil oil served on sourdough

DEEP FRIED BRIE served with cranberry compote

TO SHARE - BURRATA with pesto sourdough and chilli jam

MAIN COURSE

CHICKEN MILANESE

pan fried chicken breast coated in breadcrumbs with spaghetti on a arriabbiata sauce

8oz SIRLION STEAK served with mac cheese, fries, roasted garlic and peppercorn sauce

GNOCCHI GAMBERETTI gnocchi with prawns served in a creamy tomato sauce

PITHIVIER

filled with butternut squash, courgette, spinach served on a mushroom bisque



BASQUE CHEESECAKE served with fruits forest compote CHOCOLATE MOUSSE ETON MESS TIRAMISU