



THE FIND



Valentines menu
£35 per person



with a glass of Prosecco or a Valentine cocktail each

STARTERS -

BAKED CAMEMBERT TO SHARE, SERVED WITH TOASTED SOURDOUGH BREAD, BUTTER AND RED ONION CHUTNEY (ALLOW 10/15 MINS TO BAKE)

CELERIAC AND TRUFFLE SOUP, WITH PARSLEY OIL AND A HOME MADE CHIVE BREAD ROLL

PAN FRIED SCALLOPS WITH A PEA PUREE, PROSUITTO CRISP, CHORIZO OIL, LAMBS LETTUCE.

TEMPURA VEGETABLES WITH PICKLED RED CABBAGE AND A WASABI GARLIC MAYO.

MAIN -

KING PRAWN AND CHORIZO LINGUINI - SERVED WITH A SPICY TOMATO AND CORIANDER SAUCE. GARNISHED WITH PARMESAN AND LEMON ZEST.

RIBEYE STEAK, WITH TRIPLE COOKED CHIPS, GARLIC PORTABELLO MUSHROOMS, CONFIT TOMATOES, BERNAISE SAUCE AND ROCKET GARNISH.

ROASTED BUTTERNUT SQUASH TAGINE, WITH BASIL AND LEMON COUS COUS.
SERVED WITH MOROCCAN FLATBREAD.

OVEN ROASTED LAMB RUMP, WITH MINTED PEAS, FETA, BACON AND ROASTED NEW POTATOES,
SERVED WITH A LAMB JUS.

PALATE CLEANSER -

HOME MADE RASPBERRY AND MINT SORBET

DESSERTS -

CRUNCHY PEANUT BUTTER AND CHOCOLATE CHEESECAKE SERVED WITH HOME MADE VANILLA ICE CREAM AND CHOCOLATE SAUCE.

GRAND MARNIER BROWNIE, SERVED WITH A SALTED CARAMEL ICE CREAM PLUS CANDIED ORANGE

RASPBERRY AND CHIA SEED PUDDING - WITH FRESH RASPBERRIES AND CHOCOLATE SAUCE

ASSIETTE OF CHOCOLATE (4.95 SUPPLEMENT PER COUPLE) - TO SHARE
GRAND MARNIER BROWNIE WITH SALTED CARAMEL ICE CREAM, WHITE CHOCOLATE AND RASPBERRY MOUSSE, CHOCOLATE DIPPED PROFITEROLES AND CHOCOLATE AND MINT TRUFFLES.

CHEESE BOARD TO SHARE (4.95 SUPPLEMENT PER COUPLE) - TO SHARE
A MIX OF LOCAL AND ADORED CHEESES SERVED WITH BISCUITS, CRACKERS, CHUTNEY, GRAPES AND CELERY

TO TAKE AWAY-

SOME HEART SHAPED SHORTBREAD AND CHOCOLATE TRUFFLES