



VALENTINES MENU

Wednesday February 14th

STARTERS

Charred asparagus, poached egg, truffle hollandaise (gf, v, ve available)

Mozzarella, isle of wight heritage tomatoes, pesto (gf, v)

Tempura prawns, sweet chilli sauce (gf)

Ham hock & cheddar croquettes, carrot & orange puree, salad (gf)

Meatballs, bocconcini, tomato fondue, focaccia

MAINS

28 day matured sirloin steak, portobello mushroom, vine cherry tomatoes, balsamic glaze, chunky chips, peppercorn sauce (gf)

Pan fried cod loin, honey glazed salsify, spinach, sauté potatoes, chive beurre blanc (gf)

Pancetta wrapped chicken breast, garlic cream cheese, fondant potato, wild mushrooms, marsala sauce (gf)

Wild mushroom & tarragon risotto, isle of wight soft cheese (gf, ve available)

DESSERTS

Lemon panna cotta, textures of cherry (gf)

Salted caramel chocolate mousse

Pistachio bakewell tart

Rum, chilli, lime & vanilla soaked pineapple, coconut yoghurt, mango (ve/gf)

Cheeseboard to share, artisan crackers, quince jelly

Not all ingredients are stated on the menu, so please inform a member of the team if you have any allergies or intolerances