



VALENTINE'S MENU

WITH A LIVE PIANIST

THURS 14TH FEB | 5-9PM | 3 COURSES £35

TO START

Seasonal Soup with Italian Bread

Seared King Scallops, Artichoke Textures, Pomegranates and a Pancetta Jus

Baked Wild Garlic Mushroom, Topped with Parmesan and Chive Breadcrumb,

Lemon & Mascarpone with a Poached Hens Egg

Pan Fried Pigeon Breast, Carrot Purée, Baby Carrot, Pine Nut Granola, Parma Ham Crisps with a Red Wine Jus

To Share: Baked Rosemary and Garlic Camembert with Balsamic Caramelised Onion,
served with Warm Breadsticks

MAINS

Roast Cod Loin, Squid Ink Linguine, Shrimp and Confit Tomato Butter Sauce topped with Parmesan

Roast Corn Fed Chicken Breast, Dauphinoise Potatoes, Sweetcorn Purée, Baby Corn, Fine Beans & Creamy Leeks

Beetroot and Spinach Wellington, Pomme Mouseline with Sautéed Mushroom, Crispy Kale

with a Beetroot and Balsamic Glaze

To Share: Chateaubriand Served with Sautéed Garlic Mushrooms, Rocket and Parmesan Salad and Hand Cut Chips

Choose your Sauce: Brandy and Peppercorn, Blue Cheese, Garlic Butter or Béarnaise

(£10 supplement)

TO FINISH

Hot Double Chocolate Brownie with Homemade Marshmallows and Salted Caramel Ice Cream

Lemon Tart with Raspberry Sorbet and Crushed Italian Meringue

Baileys & White Chocolate Cheesecake with a Berry Compote

To Share: Czerwik's Cheese Board - Selection of 4 Cheeses served with Artisan Biscuits,
Chutney, Apple and Grapes

SIDES & SAUCES

£3 each

Savoy Cabbage & Pancetta | Hand Cut Chips | Rocket & Parmesan Salad |

Brandy & Peppercorn Sauce | Blue Stilton Sauce | Garlic Butter | Béarnaise Sauce

***Please let us know of any Allergens - Gluten Free and Dairy Free Menu Available**