



VALENTINES SPECIALS

Available 14th, 15th & 16th February
(subject to availability)

STARTERS

Moules Marinière

South Coast mussels cooked in a tarragon, smoked pancetta, cream and white wine cider
served with garlic bread £8.95

His and Hers sharing board

John Ross whiskey cured salmon, calamari, tempura tiger prawns, pulled pork and black
pudding fritters, rare roast British beef, chicken liver and mushroom parfait, served with
condiments, rustic breads and Secrett's mixed leaves £18.95

Baked Camembert to share £13.95 *wrap in Parma ham* £14.95
studded with garlic and thyme, served with honey spelt bread and spiced
onion marmalade

MAINS

Double rack of lamb to share

mustard and herb crust, parmesan truffle dauphinoise potatoes, seasonal vegetables and a
redcurrant, mint and rosemary jus £22.95 per person

Pan fried fillet of seabass

on a South Coast scallop, mussel and potato chowder with samphire and
tomatoes £17.95

Goats cheese and roasted sweet potato Wellington

with red pepper and spinach on a parmesan and rocket couscous with a roasted tomato jus
£13.95

DESSERTS

Trio to share

Strawberry panna cotta – Chocolate fondant - Honey poached pear
with clotted cream ice cream £11.95