



Valentine's Day Menu

£49.99 per person

Starter

A trio of Mersea rock oysters served on crushed ice, red wine and shallot vinegar, lemon and Tabasco 'GF' 'DF'

Prawn cocktail, cos lettuce, Marie rose dressing 'GFA'

Grilled scallops, wrapped in smoked bacon 'GF'

Chicken liver parfait, red onion marmalade and toasted white bread

French onion soup, caramelized onions, beef consommé, gruyère croûte

Grilled goat's cheese crostini, Pomegranate, honey 'V' 'GFA'

Tomato and basil soup 'VE' 'GF'

Main Course

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'

Fillet of seabass, Rosemary and sea salt, sautéed potatoes, samphire

Moules Mariniere, shallots, garlic, white wine, cream 'GF'

Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach, green beans with smoked garlic cream sauce 'GF'

East Anglian free range 10oz Sirloin steak, vine tomato, seasoned mushroom, French fries, dressed mixed leaf 'GF' 'DFA' **£5.00 supplement**

Penne Arrabbiata, Spiced Italian tomato sauce, basil 'V'

Vegetable Wellington, Tomato coulis, sautéed potatoes, French beans 'VE'

Dessert

A selection of award-winning ice creams and sorbet, chocolate thins 'GF' 'V' 'VE'

Flaming crème brûlée, shortbread 'V'

Lemon and lime cheesecake, raspberry coulis, fresh raspberries

Double chocolate brownie, chocolate sauce, vanilla ice cream 'V' 'GF' 'VEA'

Apple crumble tart, custard 'V'

'V' Vegetarian 'GF' Gluten Free 'GFA' Gluten Free Available 'VE' Vegan

This is a typical menu and changes may take place without notice depending on the availability and freshness of the produce.
We cannot guarantee any of our food will contain no nut or any other allergic irritant.