



ST VALENTINE' S MENU

Served Wednesday
14th February
Head Chef Andre Pelaud

ON ARRIVAL

A complimentary glass of Prosecco.

APPETISERS

HOMEMADE AMUSE BOUCHE

A homemade appetiser from our Head Chef whilst you await your starters

TO START

GOATS CHEESE SALAD (V)

A delicious bed of leaves topped with melted goats cheese

BUTTERFLY PRAWNS

Pan fried chili king prawns served with chili jam

STARTERS TO SHARE

SEAFOOD YUK SUNG

A popular oriental starter with finely diced scallops and king prawns served in a crisp iceberg lettuce leaf

MOULES MARINIERE

Served in cider with crusty bread

ULTIMATE ONION RINGS

Our famously delicious Sadler's beer battered onion rings topped with homemade baconnaise

MAINS

CARRIBBEAN JERK CHICKEN

Spicy Jerk chicken breast served with coconut rice & beans

CHARGRILLED T – BONE STEAK

The best of both worlds the delicious T-Bone steak simply seasoned and cooked to your liking. Served with grilled tomato & mushrooms & our twice cooked hand cut chips

SEABASS EN PAPILOTTE

Oven baked seabass fillets steamed to perfection while infusing with garlic, chilli, ginger & lime

WILD MUSHROOM RAVIOLI

Served with a rich & creamy parmesan cheese sauce & sweet potato chips

HOMEMADE DESSERTS

RHUBARB & GIN SORBET

Served exotic fruits and a homemade biscuit

BAILEYS CREME BRULEE

Served with a homemade biscuit

RICH CHOCOLATE BROWNIE

Served with vanilla pod ice cream

WARM APPLE, CIDER & HONEY CAKE

Served with brandy ice cream

4 courses for £34.95