

Valentines

MENU

3 Courses For £34.95

TO START

BAKED CAMEMBERT FOR 2

Served with rustic sourdough & caramelised onion jam

CREAMY HERBY MUSHROOMS

With creme fraiche, chives, garlic, white wine & pangrattato

SLOW COOKED PORK BELLY

Slow cooked confit pork with sweet soy sauce & picante onions

“KFC” KOREAN FRIED CHICKEN

Chicken goujons served with gochujang mayonnaise & Asian pickle

MAINS

CHICKEN SCALLOPINI

Bread crumbed chicken breast topped with lemon & garlic butter served with linguine tomato sugo pasta & rocket

CHILLI PRAWN WOK NOODLES

Prawns stir fried with chilli, udon noodles, vegetables, pickled ginger & crispy onions

GRILLED HARISSA AUBERGINE

With tagine roasted chickpeas & peppers

DOUBLE SMASH BURGER

With smoked applewood, bacon & onion relish, served with skinny fries

HAND BATTERED COD

Served with mushy peas, homemade tartare sauce & chunky chips

14 HOUR BRAISED STEAK & ALE PIE

With rich red wine gravy, buttered mash & sauteed savoy cabbage

DESSERTS

FRESH STRAWBERRIES

Served with marshmallows & rich chocolate fondue

STICKY TOFFEE PUDDING

With vanilla gelato & salted caramel sauce

RASPBERRY CREME BRULEE

With butter shortbread biscuit

3 Courses & Glass of Prosecco
£49.95

STARTERS

BAKED CAMEMBERT FOR 2

Served with rustic sourdough & caramelised onion jam

CREAMY HERBY MUSHROOMS

With creme fraiche, chives, garlic, white wine & pangrattato

SLOW COOKED PORK BELLY

Slow cooked confit pork with sweet soy sauce & picante onions

“KFC” KOREAN FRIED CHICKEN

Chicken goujons served with gochujang mayonnaise & Asian pickle

MAINS

SURF & TURF FOR 2

Ribeye steak & sauteed tiger prawns with garlic & white wine, fries, onion rings, rainbow slaw & creamy pepper sauce

PAN FRIED SEA BASS

Cromer crab butter, samphire, roasted charlotte potatoes

ROASTED LAMB RUMP

Rosemary roasts with whipped feta, minted crushed peas

DRY AGED RIBEYE STEAK

10oz ribeye served with grilled plum tomato, mushroom, watercress & chunky chips

PAN FRIED TIGER PRAWNS

Tiger prawns with garlic, ginger & chilli sauce, pak choi & served with steamed lemon rice

DESSERTS

FRESH STRAWBERRIES

Served with marshmallows & rich chocolate fondue

STICKY TOFFEE PUDDING

With vanilla gelato & salted caramel sauce

RASPBERRY CREME BRULEE

With butter shortbread biscuit

Food Allergy? Please make us aware of any food allergies you may have.

Food prepared here may contain or have come in contact with peanuts, tree nuts, sesame, soy, milk, eggs, gluten, crustaceans, fish, molluscs, mustard, lupin, celery, celeriac, sulphur dioxide