



Valentines Day Specials

Norwegian style smoked haddock and chive chowder

A crispy coated poached egg, with grilled asparagus, garlic sautéed spinach and homemade Hollandaise

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Fresh Cod fillet cooked with chorizo and king prawns. Served with a white wine and cheese velouté, and mixed dressed salad.

8oz Fillet steak complimented with a red wine and red current jus, served with Dauphinoise potato and seasonal vegetables

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Homemade chocolate and orange tart, served with vanilla ice-cream

'Burning Heart' Crème Brulee— raspberry compote in a vanilla cream custard, a crunchy toffee top, flambéed with brandy to finish.

Disclaimer: Due to Natasha's Law we cannot guarantee that any of our dishes are allergen free. If you do have an allergy please speak to a member of staff.

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A discretionary 10% service charge is added to all bills.