

Valentine's Day

MENU

Starter

Southern fried buttermilk chicken goujons, spicy sriracha dip.

Dorset crab and prawn cocktail, gem lettuce, topped with Black Cow cocktail sauce, brown bread and butter.

Deep fried goats cheese, roasted tomato chutney, Dorset pesto dressing.

Leek and potato soup, topped with cheesy crouton.

Main Course

Grilled fillet of seabass, linguini pasta tossed with sun blush tomatoes and baby leaf spinach, basil oil.

Pan fried ribeye steak, chunky chips, flat mushroom and grilled tomato, topped with garlic butter.

Oven roasted breast of chicken, filled with melted brie and wrapped in bacon, hispi cabbage, light chicken jus.

Roasted Mediterranean vegetable tart, topped with melted mozzarella, wok fried green vegetables.

Dessert

Prosecco and raspberry posset. shortbread biscuit.

Salted caramel cheesecake, double cream.

Strawberry and creme chantilly, puff pastry slice, strawberry sauce.

2 course £28.50

3 course £ 38.50