

Valentines

DINNER MENU

STARTERS

Tomato Soup (Ve*) (GF*) Served with warm crusty bread

Sticky Southern Chicken - tossed in teriyaki Chilli jam, served with salad

Cheese Nachos - grilled cheese, salsa, guacamole and sour-cream. (Individual or sharer)

Prawn Cocktail & Avocado Salad - A Favourite with gem lettuce & cherry tomato

Mozzarella Sticks - Served with salad and a sweet Chilli sauce

MAIN COURSE

Steak Diane (named after the Greek Goddess Diana!) (£3 supplement)

An 8oz sirloin steak cooked to your liking and smothered in the classic creamy mushroom and brandy sauce. Served with a choice of potato, grilled tomato and salad

Maple & Bourbon Short Rib of Beef

Served with mashed potato, seasonal vegetables and a rich gravy glaze

Silk & Satin, Stilton Chicken - Garlic chicken breast in a creamy stilton sauce served with a choice of potato and seasonal vegetables

Plenty of Fish - Cod fillet topped with a prawn and white wine sauce

Served with salad and a choice of potato.

Vegetable Moussaka (VE) (GF) - Traditional layered Greek moussaka served with salad and Garlic Ciabatta.

DESSERTS

Sticky Toffee Pudding - Scrumptiously home-made with lashings of toffee sauce and custard or vanilla ice-cream (or both!)

Cupids Cloud - Strawberry and Raspberry Eaton Mess a true traditional favourite.

Pink Prosecco Float (VE) Raspberry Sorbet and Prosecco

Couples Dipping Platter - A selection of profiteroles, marshmallows, strawberries and brownie pieces with a silky- smooth dark chocolate ganache & cream

Lemon & Lime cheesecake - Zesty Lemon & lime cheesecake on a ginger biscuit base served with whipped cream.

**3 Course &
Coffee £28.50 pp**

**Available 13th & 14th
February 2026 from 5pm**

