♥ Valentines evening menu ♥

**♥ To start:**

* Homemade butternut squash and chilli soup served with warm ciabatta **£6.50**
* Chicken liver pate served with warm ciabatta, salad garnish and tomato/apple chutney **£6.50**
* Herb stuffed portobello mushroom on rocket (vegan) **£7.00**
* Sliced Smoked salmon served on a new potato, dill pickle and rocket salad **£7.50**

**♥ Mains:**

* Herby vegan pastry tart stuffed with mushrooms, peppers and tomatoes served with salad and new potatoes (Vegan) **£13.00**
* Spinach, leek and potato vichyssoise topped with a naturally smoked Haddock fillet with a lemon and pine nut crust **£15.00**
* Chicken breast stuffed with feta cheese and sun blushed tomatoes, wrapped in bacon served with spring greens and boulangère potatoes (Sliced potatoes cooked in chicken stock) **£15.00**
* Fillet steak served with hand cut chips, grilled mushroom, tomato and a choice of either peppercorn or blue cheese sauce **£25.00**

**♥ Desserts:**

* Homemade Raspberry chocolate mousse cake **£7.00**
* Grilled pineapple served with vegan yogurt and maple syrup **£7.00**
* Homemade Treacle tart served with custard **£7.00**
* Locally sourced cheeses accompanied by a tangy quince jelly, crackers, fresh apples and grapes **£10.00**