



VALENTINES MENU

Welcome drink: Cricketers Royale

Sharing Starters

Trealy Farm Charcuterie; Wild Boar and Red Wine Salami, Duck, Pork and Szechuan Pepper Salami, Monmouthshire Air Dried Ham, Warm Ciabatta, Olives, Sun Blushed Tomatoes, Olive Oil, Balsamic and Pesto

Shellfish Bisque, Salt and Pepper Squid, Crab and Fennel Salad, Lemon Vinaigrette, Aioli, Garlic Ciabatta

Spiced Hummus, Roasted Aubergine and Courgette Bruschetta, Couscous Stuffed Vine Tomato, Tomato Relish, Granary Croûtons (Vegan)

Mains

Chateaubriand for Two; Scott's of Ormskirk 28 Day Aged Fillet of Beef, Roasted Cherry Tomatoes, Maple Roasted Root Vegetables, Port Wine Jus (£15 supplement- Pre order necessary)

Slow Cooked Beef Short Rib, Roasted Bone Marrow Creamed Potatoes, Mushroom Duxelle, Roasted Chantenay Carrots, Crispy Kale, Red Wine Jus

Southern Style Pan Roasted Goosnargh Chicken Breast, Cheddar and Garlic Hash, Scorched Sweetcorn, Cherry Tomatoes, Smoked Paprika Cream

Grilled Plaice Fillet, Samphire, Mussels, Crispy Capers, Parmentier Potatoes, White Wine and Dill Sauce

Onion and Kale Bhaji, Cumin, Coriander and Chilli Spiced and Roasted Cauliflower, Chana Massala, Soya Yoghurt Raita, Curried Flatbread (vegan)

Sweets

Sharing Assiette;

Sticky Toffee Pudding and Butterscotch Sauce,
Chocolate and Hazelnut Tarte,

Raspberry and Strawberry Mousse with White Chocolate Shavings

£30 PP

Menu available Wednesday 14th - Saturday 17th February

SERVED EXCLUSIVELY FROM 6PM VALENTINES DAY