

Valentine's Menu

To Start

French Onion Soup

Traditional, homemade slow-cooked soup served with Gruyere Croutons

Baked Camembert to Share (v)

Infused with garlic & rosemary and served with crusty toasts for dipping

Hand-battered Calamari

Served with garlic aioli

Baked Cheese & Garlic Mushrooms (v)

Baked Garlic mushrooms in a creamy stilton sauce served with crusty toasts

Main Course

10oz Sirloin Steak

Cooked to your liking served with chunky chips, peas, mushrooms, home-made onion rings and grilled tomato. (£2.50 supp)

Baked Cod with Tarragon & Lemon

8-10oz baked cod served on a bed of crushed baby potatoes served with a dressed roquette salad

Chicken Tikka Masala

Homecooked chicken tikka masala served fluffy basmati rice, garlic naan and mango chutney

Wild Mushroom Risotto with Pecorino and Truffle Oil (v)

Velvety risotto laced with wild mushrooms and Pecorino cheese drizzled with truffle oil

Italian Style Sausage Ragu

Wicks Manor sausages cooked in a rich tomato sauce with chorizo & pulses served with warm focaccia for dipping

Dessert

Belgian Waffle

Served with salted caramel honeycomb ice cream and toffee sauce or homemade vanilla & chocolate sauce

Homemade Sticky Toffee Pudding

*Homemade date sponge pudding with a sticky toffee sauce.
Served with cream, homemade vanilla ice cream or custard.*

Milk Chocolate Cheesecake

Homemade milk chocolate cheesecake decorated with strawberries and served with Chantilly cream or homemade vanilla ice cream

Two Courses - £25 or Three courses - £30