

Valentines Menu

Booking Advisable

2 Course set menu – £16.95

3 Course set menu - £21.95

Starters:

Rustic bread with olives and balsamic olive oil (v) (*gf)

Ham hock and pickled carrot terrine served with piccalilli and toast (*gf)

Crispy coated calamari with a sweet chilli sauce

Breaded camembert on mixed leaves with cranberry relish (v)

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Champagne sorbet pallet cleanser

Main Course:

Grilled salmon served on crusted new potatoes with wilted spinach, buttered leeks and a dill hollandaise sauce (*gf)

Oven roasted chicken supreme served on a bed of rosti potato and creamed cabbage with smoked bacon (*gf)

Homemade mushroom risotto served with a Parmesan crisp and topped with rocket (v) (*gf)

Rump steak topped with garlic fried mushrooms, balsamic cherry tomatoes and chunky chips (£3 supplement) (*gf)

Desserts:

Chocolate and coconut tart with vanilla ice cream (*gf)

Lemon meringue tartelette served with lemon sorbet

A selection of New Forest ice cream (*gf)

A selection of British cheeses with assorted biscuits, grapes, apple, celery & chutney (£2 supplement)

***gf = these dishes are available as gluten free but please make sure you request this when ordering**

(v) = Vegetarian option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available upon request. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.