

Valentine's Menu

Fall in love, one bite at a time

First Impressions Matter

Hot Honey Baked Camembert 12.95

Melty, golden and made for sharing... drizzled with hot honey, sprinkled with pine nuts and served with warm artisan bread

Chicken Liver & Brandy Pâté 7.50

Smooth, rich and totally irresistible, with red onion chutney and grilled sourdough

Butternut Squash & Mozzarella Arancini 8.50

Crispy on the outside, soft in the middle — served with a saucy marinara

Chilli & Lime Grilled Tiger Prawns 8.95

A little spicy, a little zesty, and guaranteed to get things started, with mango & red onion salsa

The Main Event

Chicken Supreme 18.95

Comforting, creamy and full of charm — mashed potatoes, green beans and wild mushroom & tarragon sauce

10oz Dry-Aged Ribeye Steak 26.95

Big, bold and seriously good-looking, with fondant potatoes, pesto tomatoes, grilled mushroom and pink peppercorn sauce

Oven-Baked Halibut 19.95

Light, flaky and effortlessly elegant, with ratatouille, parmentier potatoes and basil oil

Mediterranean Vegetable Tart 17.95

Bright, colourful and full of flavour, served with sweet potato mash and roasted red pepper sauce

Sweet Talk

White Chocolate Mousse 7.95

Silky and sweet, with caramelised banana and shortbread hearts

Jammy Dodger Cheesecake 7.95

A classic crush — creamy, nostalgic and finished with raspberry cream

Cupid's Sundae 7.95

Strawberries, chocolate and marshmallow... need we say more?

Toffee, Pear & Chocolate Nut Torte 7.95

Rich, naughty and impossible to resist, with sea-salted caramel ice cream

One Last Bite

Swan Cheeseboard 10.95

Because some nights deserve to linger just a little longer

Why not celebrate with a bottle of Adnams Prosecco for Just £10