

Valentine's

THE RED LION

LET'S BEGIN

Breaded arancini infused with Italian spicy sausage and served with paprika romesco sauce

Argentinian style provoleta, crusty baguette and red pepper jam

Fillet steak tartar and sundried tomato puree, finished with parmesan crisps

Shetland mussels, served in a white wine and shallot sauce, rustic homemade bread

TO CONTINUE

Porchetta stuffed with roasted pine nuts and spinach, tarragon mashed potatoes, buttered asparagus and rich pork jus

Butter poached haddock served with chilli and dill spiced Jersey Royals, served with lemon beurre blanc reduction

20oz Flat iron sharing steak, complete with peppercorn, blue cheese and red wine jus. Served with chunky chips, baby potatoes, flat mushrooms and cherry vine tomatoes +£5 Supplement per person

Chicken supreme stuffed with rich truffle and wild mushrooms.
Jersey Royal terrine, chicken butter sauce

Pan fried wild mushroom gnocchi, served in our rich mustard cream sauce

THE FINALE

Torched Italian meringue served with homemade marshmallows, strawberry jam and sable biscuits

Dark chocolate stack topped with chocolate mousse, honeycomb, and twice baked white chocolate

Lemon posset, served with fresh raspberries and an almond wafer

Selection of British cheddars, crackers, chutney, grapes & celery

2 COURSE 36.95 - 3 COURSE 39.95