

The Valentines Menu

2 courses £25 3 courses £30

STARTER -----

Charred asparagus and prosciutto served with a poached egg and hollandaise

Avocado, radish and candy beetroot salad with citrus and basil dressing

Venison terrine with homemade chutney, toast and dressed leaves

'Bloody Mary' baked scallops and crispy bacon with a parmesan gratin (£3 surcharge)

Baked camembert with toast, onion jam and cornichons

MAINS

8oz Hampshire beef fillet with dauphinois potatoes, tenderstem broccoli and peppercorn sauce (+£8 Surcharge)

Hampshire Chalkstream trout with Tuscan butter sauteed gnocchi, spinach and green beans

Roasted chicken breast with chorizo, basil and lemon risotto

Roasted pork fillet with fondant potato, peas, baby onions and pancetta with a cider jus

Miso roasted aubergine, stuffed with cous cous and red peppers, served with a sun dried tomato dressing (add feta for £3)

_____ DESSERTS _____

Chocolate fondant with an oozing centre

Rhubarb and apple crumble with custard

Lemon and raspberry crème brulee with shortbread

Selection of 3 Hampshire cheeses with biscuits and homemade onion chutney