

Valentine's Day

Two Courses £27.50
plus service



Starters - cold

SMOKED SALMON

luxury Scottish, smoked salmon,
served with brown bread

MOZZARELLA & AVOCADO SALAD (v)

fanned avocado, surrounded by sliced tomatoes
and Mozzarella, with salad and pesto

PRAWN & CRABMEAT COCKTAIL

fresh mixed crabmeat and cocktail prawns, topped
with our cocktail sauce-served with salad

BALLOTINE OF HAM HOCK

coarse home made terrine, enhanced with
herbs - served with apple and apricot chutney

Starters - hot

FRIED CAMEMBERT (v)

deep fried camembert wedges,
with hot black cherries

CHICKEN SATAY (n)

with diced onions, cucumber and peanut sauce

TEMPURA COATED PRAWNS

large prawns in a light tempura coating
served with grilled pineapple
and sweet soy sauce

CHICKEN BREAST GOUJONS

marinated fresh chicken pieces, lightly
coated in breadcrumbs, deep fried
and served with sweet chilli sauce

CRISPY COATED GOATS CHEESE

deep fried and served on a bed of salad
leaves, accompanied by cranberry sauce

Main Course Salad

SMOKED SALMON & PRAWN SALAD

mixed salad leaves, chicory, capers, cucumbers
tomatoes and cocktail sauce

If you have a special dietary requirement or allergy
and wish to know the ingredients in your dish, please ask!

All our dishes are prepared from fresh, quality ingredients G M Foods. No way!



Main Courses

MUSHROOMBURGER

topped with a creamy mushroom sauce and garnished
with croquette potatoes and champignon frit

KOBE BURGER

10 oz superior quality hamburger, amazingly tasty,
tender and succulent, grilled medium and
served with crisp French fries and salad

KOBE CHEESEBURGER

topped with melted natural cheddar and
served with fries and salad

SCOTCH RIB-EYE STEAK

top quality Scotch Rib Eye, charcoal grilled to order and
served with French Fries and crisp onion rings

PRIME SIRLOIN STEAK

finest British beef grilled to order and garnished
with French fries and deep fried mushrooms

LAMB SHANK KLEFTIKO

cooked in the oven with vegetables, aromatic
herbs and red wine, beautifully tender
and tasty- with spring onion mash

FILETS de SOLE FRIT

deep fried fillets of fresh Dover Sole, served with
French fries, crisp mixed salad and Tartare sauce

SALMON FILLET

sautéed potatoes, asparagus, mushrooms
olive tapenade and balsamic reduction

CHICKEN CHASSEUR

boneless grilled chicken breast topped with
mushroom sauce and served with
champignon fritand croquette potatoes

VEGETARIAN MUSHROOMBURGER (v)

served with croquette potatoes and vegetable of the day

KOBE BEEF comes from the Waygu breed cattle raised in the
Kobe area of Japan The meat produced is extraordinarily
tender finely marbled and full flavoured

