



Valentine's Day Menu

Starters

Rye-Bay Scallops wrapped in Bacon served with Hollandaise sauce

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Atlantic prawns in a classic Marie Rose sauce on a bed of Rocket

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Hastings smoked home-made Mackerel Pate

With toasted mixed breads.

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Sourdough and granary bread with olive oil & balsamic vinegar served with Plump Greek olives
marinated in garlic & red pepper olive oil.

Mains

Grilled 8oz salmon steak served with mixed lettuce leaves & Hollandaise sauce.

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Ray-Bay Scallops wrapped in Bacon served with a home-made lemon butter sauce.

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Grilled Halloumi & grilled Mediterranean vegetables skewers served with balsamic glaze

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2 Char-grilled Steak Satay skewers served with our home-made Thai peanut satay sauce

Or any main off the specials board

AGED STEAKS

21 Day aged 6oz Fillet

21 Day aged 8oz Sirloin 9

21 Day aged 9oz Rib eye (Best med/rare or above)

28 Day dry-aged 7oz heart of Rump fillet (Best med/rare or above)

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Home-made Desserts

New York style, baked vanilla and raspberry cheesecake

Toasted peanut banoffee pie, topped with toffee sauce

Eton Mess Bashed up Raspberry Pavlova

Generous cheese board with biscuits & chutney

£55.00 for Two

