

Valentines Menu 2019

Available Thursday 14th Friday 15th and Saturday 16th February

Cream of Hampshire watercress soup with a splash of basil oil served with rustic bread **7.95**

Cured meats with Old Winchester cheese shavings, cornichons, figs and rustic bread-**14.95**

Cornish Sole in a crispy polenta, lemon & herb crumb, lemon, caper and dill hollandaise with pea shoots-**11.95**

Sauté of wild mushrooms, garlic and tarragon on toasted focaccia with parmesan shavings-**8.95**

Smoked salmon with pickled cucumber, capers, rocket salad, horseradish cream and rustic bread
9.95

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**Chateaubriand** (for 2) served with garlic buttered prawns, triple cooked chips, grilled tomatoes, wilted spinach & béarnaise sauce - **59.95**

**Italian sirloin steak** topped with garlic fried mushrooms and balsamic cherry tomatoes with chunky chips- **27.95**

**Pan-roasted supreme of free-range chicken**, sea salt & herb potatoes, sweet baby carrots, Cavallo Nero & red wine gravy- **21.95**

**Breast of lamb** stuffed with apple and black pudding, with a port and redcurrant sauce, crispy roast potatoes & seasonal vegetables- **22.95**

**Buttered poached turbot** with roasted root vegetables, wilted spinach and a dill & champagne sauce-**29.95**

**Wild mushroom** and pumpkin gnocchi with roasted walnuts- **17.95**

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Affogato; vanilla ice cream topped with espresso and a liqueur of your choice-**9.95**

Chocolate mousse in a brandy snap basket laced with cognac served with black coconut ice cream
8.95

Gin & tonic cheesecake with almond biscuit and a gin & tonic syrup **7.25**

Chocolate plate; chocolate brownie, White chocolate panna cotta & Black forest gateau **13.95**

Selection of Hampshire cheeses with oat cakes & quince jelly for 1- **9.95** for 2 to share -**15.95**

(Complimentary prosecco available only in our restaurant when ordering from this menu)