

Valentine's *Romantic 3 Course Menu*

Starters

Crisp Pork Belly GF

Apple ginger purée, red wine reduction

Cauliflower Buffalo Wings GF VE

Crispy buffalo dip and pea shoots

Isle of Wight Tomato & Basil Soup GF* VE

Served with crusty bread

Crab Velouté GF*

Topped with Cheddar topped croutons

Main Course

Duo of Pork GF*

Honey Jack Daniels sauce, shredded pork bon-bon, fondant potato, butter tenderstem broccoli

8oz Sirloin Steak Sharer GF

Island garlic, tiger prawns, green lip mussel tapenade, dressed Isle of Wight tomato salad, sea salt fries and bearnaise sauce. Add half Lobster £35

Butter Roasted Cod Loin GF

Chive and black pepper mashed potato, clam and bacon lardon sauce

Butternut Squash Parmigiana GF VE

Ratatouille baked in a parmesan sauce served with a Isle of Wight tomato salad

Desserts

Amazing Biscoff Cheesecake V

With toffee ice cream

Strawberry Cream Pavlova GF V

With rich chantilly cream, strawberry compote, homemade meringue

Grandiose Dessert for Two V

Strawberry cheesecake, mango fool, apple crumble and chocolate caramel garnish pot