



St. Valentine's Day

Wednesday 14th February

Welcoming special couples at The Lion from 5pm...

To begin

Cream of cauliflower soup, parmesan crouton & truffle oil, artisan bread & butter (VO, GFO)

Rustic pork & herb meatballs, baked in a rich vine tomato sauce, topped with a herb crumb, served with a chunk of crusty Italian bread (GFO)

Warm smoked haddock & leek tart, watercress & spring onion salad

Smooth chicken liver & Courvoisier pate, red onion marmalade, dressed leaves, toasted artisan bread (GFO)

To follow

Locally reared, fillet steak, classic fondant potato, sautéed green beans & pancetta with a wild mushroom & Madeira jus (GFO)

Cod loin wrapped in smoked bacon, saag aloo style potatoes & spinach, chunky roasted plum tomato sauce (GFO)

Wild mushroom & vegetable wellington, thyme scented, crushed baby potatoes, buttered greens, caramelised onion gravy (V)

Pan seared chicken breast, sage mashed potato, honey roasted heritage carrots, chicken & sage jus (GFO)

Assiette of desserts to share

Passion fruit tart & marshmallow kiss

Dark chocolate fondant, with salted caramel centre

Baked vanilla cheesecake, champagne & raspberry sauce, white chocolate shard
(Gluten Free options available)

£35 per person...

A non-refundable deposit of 20 pounds per person is required to secure your booking.

A 2-hour table time will be allocated for all couples. Some dishes may contain nuts, please inform your server if you have any allergies..

Your food is cooked freshly for you; therefore, our chefs are willing & able to amend most of their ingredients.