

Valentine's MENU

4 COURSE MEAL £29.95 PP

Starters

King Prawns & Chorizo

Pan fried in white wine & garlic,
served with rustic bread

Wild Mushroom & Parmesan Bruschetta

Sautéed mushrooms on toasted
bread with shavings of parmesan

To Share

Baked Camembert

With rosemary & garlic,
served with toasted bread

Bourbon Glazed Pork Belly Bites

Smothered in a sticky bourbon
glaze with sesame seeds

Chicken Liver Parfait

Smooth parfait, served with a red
onion chutney & toasted bread

Mains

Seafood Tagliatelle

Prawns & mussels in a rich tomato
sauce topped with rocket & parmesan

Chicken & Chorizo Schnitzel

Breaded chicken escalope, creamy
chorizo sauce, served with buttery
mash & green beans

Pan Fried Fillet of Halibut

Topped with crispy bacon and white
wine sauce, served with sautéed new
potatoes & seasonal greens

To Share

Cote Du Beouf

+£15.00 pp surcharge

10oz fillet of beef, your choice of
two potato sides, two steak sauces,
grilled mushroom & tomatoes,
onion loaf & salad garnish

Ribeye Steak

+£8.00 surcharge

Homemade creamy mushroom
sauce, chunky chips, onion loaf

Beef/Vegetable Massaman Curry

Served with prawn crackers
& Thai jasmine rice

Desserts

Passion Fruit Cheesecake

Homemade cheesecake,
served with vanilla ice cream

Chocolate Fondant

Warm chocolate fondant,
served with crème fraîche

To Share

Chocolate Fondue

Fresh strawberries & homemade
biscuits served with a pot of
melted chocolate

Red Berry Pavlova

Winter berries, meringue nest,
chantilly cream & vanilla ice cream

Homemade Sticky Toffee Pudding

With toffee sauce & custard

Petit Fours Coffee or Tea



Please let your server know of any allergies or intolerances you have before you order. Allergen information by dish is contained in our allergen menu which is available upon request. Our kitchens operate with standards and procedures to address the risks of cross contamination; however, they are very fast environments so we cannot guarantee the total absence of allergens when preparing dishes. If you need any more information please ask one of our team members.

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