



VALENTINE EVENING MENU

Saturday 10th February and Wednesday 14th February

Beetroot and tomato soup with dill crème fraiche and croutons (v)	5.50
Breaded Briddlesford halloumi hearts served with an Isle of Wight tomato and red pepper salsa. (v)	6.25
A mini moules marinière with Briddlesford cream and Isle of Wight garlic Served with a wedge of granary bread	6.50
Briddlesford calves liver with a whiskey cream sauce on toasted ciabatta.	6.50



Our Briddlesford rose veal served saltimbocca style with sage leaves, prosciutto and a creamy marsala sauce.	16.95
Homemade Isle of Wight chicken, mushroom and bacon pie in a shortcrust pastry.	12.95
Cheverton Farm rib-eye or fillet steak with homemade onion rings, a field mushroom and pink peppercorn sauce. Rib-eye: 18.95 * Fillet: 22.95 *	
Lemon and black pepper crusted salmon fillet Served with hollandaise sauce	14.25
Red peppers stuffed with couscous, olives and sunblushed tomatoes and topped with a selection of our Briddlesford cheeses. (V)	11.95
<i>All of our main course meals are served with a choice of buttered new potatoes, mash or chunky chips and vegetables or salad.</i>	



Tia Maria chocolate pot	5.75
Briddlesford Mess with meringue, our own cream and a red berry compote.	5.75
Banana bread and butter pudding served with homemade custard or Briddlesford cream	5.75
Lemon and lime cheesecake served with Briddlesford clotted cream.	5.75
A selection of Briddlesford cheeses with fruit and biscuits	6.50

SPECIAL OFFER FOR 2 people: All 3 courses for £49.95

(* £3 supplement for rib-eye, *£5 supplement for fillet steak)

