

Date Night dinners – Volume 1

When date night does not just have to be
once a year!!

Designed by our chefs to make you look like the chef, our monthly date night dinners are prepared in our kitchen to be finished off in yours with very simple reheating steps.

5th March - £50 for 2 people to share

To start...

Baked cod cheeks & king prawns in a dill, lemon, and samphire sauce

For your main...

3 way of pork – Slow cooked pork belly, cider braised pork cheek, smoked bacon hash, squash puree, apple sauce & cider gravy

To finish ...

Lemon drizzle baba with limoncello syrup, crisp lemon meringue & cream

Due to our current smaller team, this is the only menu we shall be offering.