

Valentine's Day Dinner

Nibbles

Marinated Olives | Wood-fired Garlic Flatbread | Sourdough Bread & Olive Oil
3.50 5.00 3.50

Starters

 (All starters are available on their own or as sharing dishes)

Moules Mariniere single 9.00 / to share 14.00
Locally caught mussels in a creamy white wine and shallot sauce

Bruschetta single 7.00 / to share 12.00
Wobbly Cottage sourdough bread topped with tomatoes, onions, peppers and fresh mozzarella

Duck & Orange Pate single 8.00 / to share 13.00
Served with freshly toasted croutons

Mains

Sirloin Steak 26.00
Prime steak from Rawles of Bridport, basted in rosemary and garlic butter then served with roasted new potatoes, tomatoes, mushroom, asparagus and peppercorn sauce (add Lyme Bay scallops for 4.00 to make it a surf 'n' turf)

Lemon Sole 25.00
Whole roasted lemon sole served with garlic samphire, crayfish, violet potatoes and a salmoriglio sauce

Pink Linguine 20.00
Luxurious pasta strands served with a creamy lemon and Parmesan sauce – topped with mushroom and pea arancini balls (this dish can be made vegan)

Desserts

Chocolate Lava Cake 8.00
Served with a vanilla cream and fresh berries

Banana Split to share 12.50
Topped with toasted marshmallow fluff, ice cream and glacé cherries – then served with fruit skewers and a chocolate dipping sauce

Baked Cheesecake 8.50
Served with a fresh berry compote