

Valentines @ Stonebridge

To begin...

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| Chef's freshly prepared soups of the day homebaked "crusty" breads | £3.95 |
| Salad of prawn and smoked salmon stoneground wheaten classic marie rose | £6.50 |
| Breaded French brie redcurrant and cranberry jam | £6.00 |
| Golden crumb mushrooms sweet onion salad garlic and chive aioli | £5.50 |
| Chefs chicken liver paté toasted ciabatta red onion marmalade | £5.95 |

The main event...

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| Chargrilled 12oz prime sirloin chive mash Bushmills sauce (Fillet - £4.00 extra) | £16.95 |
| Slow braised shank of lamb carrot and parsnip mash Madeira reduction | £15.50 |
| Baked salmon confit of tomato baby potatoes creamed spinach | £14.95 |
| Medallion of venison colcannon roast shallot jus | £16.95 |
| Roast chicken breast grilled maple bacon leek and Chablis cream | £13.50 |
| Goats cheese filo basket carmelised red onion balsamic dressing | £11.50 |

Side Orders... £ 2.95

Sautéed onions
Chunky chips – plain | chilli | garlic
Grilled flat mushrooms
Traditional Champ

Dauphinoise potatoes
Panâche of Vegetables





Something naughty (but nice)...

Homemade bramley apple sponge
real custard

Vanilla cheesecake
marinated berries | cream quenelle

Classic winter berry pavlova

White chocolate panacotta
Flo's homebaked shortbread

Honeycomb Sundae
toasted nuts

£ 4.25