

Valentines Special at the Bar and Kitchen

Warm bread with olive oil and balsamic vinegar on arrival

Choose a starter, main dish and dessert from the menu and tea or coffee to finish

With bottle of new Zealand sauvignon blanc or Australian shiraz for £29.50 per person

With a bottle of Rodier Champagne for £49.50 per person

Based on two people sharing

Starters

Homemade roasted tomato and basil soup with freshly baked bread

Portabella mushrooms pan fried in Madeira and served on warm toast and sprinkled with organic goats cheese

Tomato, fresh basil and mozzarella salad with Serrano ham

Mains

10oz Sirloin steak served with homemade chips, Portobello mushroom, grilled tomato and a green peppercorn and brandy sauce on the side

Hand beer battered prime cod fillets served with homemade chips, minted peas and homemade tartare sauce

Penne pasta with basil pesto, slow roasted cherry tomatoes and fresh parmesan shavings. Optional crispy bacon

Homemade vegetarian Moussaka served with roasted red pepper salad and balsamic dressing

Desserts

Baked banana and pecan nuts served with maple syrup vanilla ice cream

Warm chocolate fondue with fresh strawberries and marshmallow skewers

Discover your Ally Pally.