

Valentine's Day

MENU

STARTERS

Mushrooms with garlic from The Garlic Farm and Briddlesford butter on a slice of Lost Mill Bakery sourdough (V)

Briddlesford halloumi hearts, breadcrumbed and served with chutney and a salad garnish

Isle of Wight smoked tomato and Briddlesford Fetter cheese soup served with Grace's Bakery bread and Briddlesford butter

Homemade smoked haddock and Briddlesford cheddar fishcake served with salad garnish and tartare sauce

MAINS

Briddlesford ex.dairy steak* – ask about options - served with a field mushroom, Isle of Wight tomatoes, purple sprouting broccoli and a Briddlesford cream and peppercorn sauce.

*Fillet steak £4 supplement

Escalope of Briddlesford veal pan fried and served with roast vegetables, purple sprouting broccoli and a succulent red wine or Briddlesford cream and peppercorn sauce

Our vegetarian stack burger. Grilled Briddlesford halloumi, a field mushroom and red pepper salsa in a seeded bun with salad and coleslaw

Breaded chicken, Isle of Wight tomato sauce and a melted trio of Briddlesford cheese served with roast vegetables and purple sprouting broccoli

All of our main courses are served with a choice of roast potatoes or chips

DESSERTS

Briddlesford Mess. Meringue and red berries wrapped in our indulgent whipped Briddlesford cream

Chocolate and strawberry cheesecake hearts served with Isle of Wight ice cream or Briddlesford cream

Warm salted caramel and biscoff brownie served with ice cream or Briddlesford cream

Homemade rhubarb crumble with custard or Briddlesford cream

TO FINISH

A selection of Briddlesford cheese, made on the farm with our golden guernsey milk, biscuits, our butter and fruit. £10



3 COURSES: £85 FOR TWO PEOPLE TO INCLUDE A GLASS OF PROSECCO OR SOFT DRINK

**SATURDAY 14TH FEBRUARY | SERVED FROM 6PM
BOOKING ESSENTIAL – CALL 01983 882885 (OPTION 1)**