

The Grumpy Mole

VALENTINES DAY MENU

Saturday 14th February | From 5pm

THREE COURSE MEAL

£44 pp

STARTER

A Sharing Platter with a Selection of Grumpy Mole Nibbles and Light Bites...
because the best conversations usually start over food.

MAINS

MINTED LAMB CHOP

Served with a Rich Red Wine Jus, Creamy Mash Potato, Honey Glazed Carrots and Broccoli.

FILLET OF SEA BASS AND PRAWNS

Topped with a White Wine, Cream and Dill Sauce
New Potatoes and Seasonal Vegetables.
A favourite for seafood lovers with excellent taste.

Mediterranean MEZZE PLATTER (VE)

Toasted Sweet Potato Falafel, Spicy Cauliflower Bites, Hummus, Olives and Vegan Feta,
Cornichons, Roasted Veg, Garlic Mayo and Flatbread.

SHARING STEAK

Prime Fillet "On the Stone" or Chargrilled

Served with Peas, Field Mushroom, Grilled Tomato
and Your Choice of Potatoes

Each 'On the Stone' is Also Accompanied by a Selection of Sauces
(£16pp steak supplement)

DESSERTS

Homemade WARM DARK CHOCOLATE BROWNIE

With Sea-Salted Caramel Ice Cream, Chocolate Sauce and Toasted Marshmallows.

CHAMPAGNE AND RASPBERRY POSSET

Served with Homemade Shortbread Biscuit.
Light, romantic and perfectly balanced.

ICE CREAM

"Sometimes the simplest pleasures are the best ones"

Choice of: Vanilla Pod, Strawberry Sensation, Sea-Salted Caramel or
Double Chocolate Chip.
Mediterranean Lemon, Passionfruit or Raspberry sorbet.

TRIO of ARTISAN CHEESES

Biscuits, Red Onion Marmalade, Sliced Figs and Grapes.
Even better with a glass of Port?

AFTERWARDS

Followed by Freshly Brewed Coffee and a Sweet Surprise.



Please be advised that the February Discount cannot be used in conjunction with this set menu.

All our food is freshly prepared to order. Please let us know of any allergies or dietary requirements at time of booking and when ordering.