



THE OLD HATCHET



VALENTINES DAY

2 COURSES - £35 / 3 COURSES - £45



STARTERS

SHARING BAKED CAMEMBERT FOR TWO - *Topped with caramelised onion chutney & served with toasted ciabatta & grapes. VG*

VEGAN BBQ JACKFRUIT BAO BUNS - *Sesame seeds, spring onion & sriracha mayo.*

PRAWN COCKTAIL - *Shredded gem lettuce, sauce Marie rose, focaccia bread & butter.*

CHICKEN LIVER PATE - *Fig preserve, fresh fig, toasted ciabatta & butter.*



MAINS

ROAST CHICKEN BREAST - *Traditional hunters sauce, roasted hasselback potato with sour cream & chive.*

16OZ PORK TOMAHAWK STEAK - *Port and Madeira sauce & colcannon mash.*

8OZ SIRLOIN STEAK - *Seasoned rustic fries, roasted cherry tomatoes & peppercorn sauce. (+£5)*

BAKED SALMON FILLET - *Baby potatoes, sea greens, steamed mussels & mussel velouté.*

VEGAN WILD MUSHROOM RISOTTO - *Slow cooked Italian rice with wild mushrooms, crispy onions & basil oil.*



DESSERTS

SHARING CHOCOLATE TRIO FOR TWO - *Chocolate brownie, Movenpick chocolate ice cream, chocolate profiteroles.*

VEGAN COCONUT AND CHOCOLATE TORTE - *Chocolate sauce, flaked almonds & raspberry sorbet.*

MADAGASCAN VANILLE CHEESECAKE - *Fruit coulis & Movenpick vanilla ice cream.*

WHITE CHOCOLATE BELGIUM WAFFLE - *Movenpick Vanilla and strawberry ice cream, fresh strawberries and white chocolate sauce.*

