



CELEBRATE WITH US THIS VALENTINE'S

TWO COURSES £18.95

THREE COURSES £21.95

MONDAY 14TH FEBRUARY

FROM 5PM

The **OLD
HOUSE
@HOME**
Blakedown



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STARTER

Crispy Camembert

Served with cranberry sauce and mixed leaves.

Wexford Mushrooms

Toasted garlic ciabatta with sliced mushrooms and a creamy peppercorn and stilton sauce.

Tempura King Prawn Cocktail

Ginger & garlic marinated king prawns, coated in a light tempura batter and served with mixed leaves and a sweet chilli dip.

BBQ Chicken Wings

Sticky bbq chicken wings, served with mixed leaves and a bbq dip.

MAIN

Cowboy Steak

8oz rump steak, topped with fried onions and mushrooms and a fried egg sunny side up. Served with gourmet chunky cut chips, half a grilled tomato, garden peas and onion rings.

Slow Cooked British Pork Belly

Served on a bed of creamy mashed potato with seasonal vegetables and a jug of gravy.

Camembert Fig & Onion Tart (v)

Shortcrust pastry case filled with rich camembert sauce and topped with fig and white onion chutney. Served with a dressed side salad.

Cod & Chips

Served with gourmet chunky cut chips, mushy peas and a wedge of lemon.

Bacon & Cheese Burger

6oz Aberdeen angus beef burger, topped with melted cheddar and grilled back bacon. Served in a toasted brioche bun with tomato, lettuce, red onion and a side of gourmet chunky cut chips.

DESSERT

Sticky Toffee Pudding

Served with dairy ice cream.

Four Layer Chocolate Fudge Cake

Served with dairy ice cream.

Sharer Crumble Sundae

Vanilla ice cream layered with sweet biscuit crumble. strawberry sauce and mixed berries.

Biscoff Cheesecake

New York cheesecake, topped with biscoff crumb and a Lotus caramelised biscuit. Served with Biscoff sauce and dairy ice cream.