

Valentine's Day Menu

Friday 14th February

£50 for 2 People - 3 Course Dinner and a Bottle of House Wine



Starters

Sharing Platter of sliced cured deli meats, brie, cornichons,
warm focaccia bread

Tandoori spiced potato salad, smoked chicken breast, mango chutney,
yoghurt dressing

V Soup always homemade, rustic bread and butter

VG Torched Goats Cheese on beetroot salad, with candied pecans

Mains

Chicken Supreme with chorizo, pancetta and smoked garlic cream sauce,
herby diced potatoes, fine green beans

Crispy confit duck leg, honey, sesame and soy, egg noodle and Pak Choi
salad, spiced fruit chutney

G* Pan fried sea bass fillet, crushed new potatoes, garlic kale,
roasted red pepper coulis

Ve Asparagus and pea risotto, truffle oil

Grilled dry aged sirloin steak (8oz) baked flat mushroom, slow roasted
tomato, twice cooked chips and beer battered onion rings - **5.00 Supplement**

Desserts

V Chocolate orange brioche pudding, custard sauce

V Apple tart, salted caramel ice cream

V New York style baked cheesecake, cookie crumble ice cream

V Warm Belgian waffle, vanilla pod ice cream, maple syrup

*Can be made **Gluten-Free**

Please speak to a member of our team if you have any food allergies, intolerances or dietary requirements.

ALL OF OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE GLUTEN, EGGS, FISH, NUTS, SOYBEANS, MILK,
PEANUTS, MUSTARD, LUPIN, SESAME, SULPHITES, CELERY, CRUSTACEANS & MOLLUSCS ARE PRESENT