

Valentine's Day Menu

Starters

- Whole Baked Sharing Camembert, Honey & Rosemary, Crusty Bread, Crudities, Chilli Jam (GFA)
 - King Prawns Pil Pil, Garlic Paprika, Olive Oil (GF)
 - Duo of Melon, Canteloupe & Honeydew, Blood Orange Sorbet (GF, V)
 - Bourbon Glazed Chicken Wings, Blue Cheese Dip
 - Salt & Pepper Squid, Garlic Mayonnaise

The Main Event!

- Duo of Beef, Fillet Medallion & Braised Blade, Fondant Potato, Carrot Puree,
 Red Wine Sauce (GF) £3.00 Supplement
 - Pan Fried Chicken, Chorizo & Potato Bon, Roasted Heritage Tomato
- Pan Fried Sea Bass, Crushed New potatoes, Wilted Greens, Caper Butter (GF)
- Wild Mushrooms & Leek Risotto, Crispy Leeks, Goats Cheese, Herb Oil (GF)
 - Seared Lamb Rump, Braised Red Cabbage, Hasselback Potato, Herb Carrot & Red Wine Sauce (GF) £3.00 Supplement

Desserts

- Banoffee Eton mess, Roasted Banana
- Glazed Lemon Tart, Crushed Meringue, Lemon Sorbet
- Sharing Trio of Chocolate Brownie, Sticky Toffee Pudding and Madagascan Vanilla Ice Cream
 - Sharing Indulgent Cheeseboard, Biscuits, Celery, Grapes, Onion Chutney (GF)

£37.50 Per Person

Add a bottle of House White, Red or Rose Wine for £15.99

Add a bottle of Prosecco for £18.99

(GFA) = Gluten Free Alternative available. (V) = Vegetarian Option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request. Fish dishes may contain small bones.