

Valentines Menu

Starters

Broccoli & Courgette Soup
Parmesan Croutons (C/G/Mi)

Chicken Parfait Mousse
Toasted Ciabatta Bread, Sundried Tomatoes & Micro Herbs (G/Sd)

Smoked Salmon Roulade
Philadelphia Cheese, Chives & Melba Toast (G/F/Mi)

Beetroot Carpaccio
Vegan Feta, Candid Walnut Rocket Salad (N)

Mains

Ricotta, Spinach & Sun-Blushed Tomato Stuffed Chicken Breast
Fondant Potato, Truffle-Infused Artichoke Purée, Fine Beans & Wild Mushroom Sauce (Sd/Mi)

Herb Crusted Rump Of Lamb (Supplement £5.00)
Brick of Potato, Tendestem Broccoli, Baby Carrots & Mint Jus (Mi/G/Sd)

Baked Sea Bass
Sweet Potato Mash, Baby Courgette, Cherry Tomatoes, Samphire, Lemon Beurre Blanc (F/Mi/Sd)

28-Day Dry Aged Ribeye Steak 227g
Served with Field Mushroom, Grilled Tomato, Chunky Chips Peppercorn Sauce (Supplement 7.50)

Herb Marinated Tofu Steak
Served Vine Cherry Tomato, Garlic & Chilli Sautéed Fine Beans & Tomato Rice (Ve)

Desserts

White Forest Cheesecake
Berry Compote, Vanilla Ice Cream (N/S/Sd)

Warm Bramley Apple & Speculoos Crumble
Traditional Custard (N/S/Sd/Mi/)

Chocolate Brownie
Vegan Vanilla Ice Cream (Ve)

Local Selection Of Cheese (Supplement £3.50)
Plum Chutney, Celery, Grapes, Jelly, Biscuits, (G/E/Mi/M/Se/Sd/C)

Allergens: we can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are 'free from' allergens. If you have any specific dietary requirements, please alert a member of our team prior to ordering.

Ve: Vegan / C: Celery / Cr: Crustaceans / Mi: Milk / E: Eggs / F: Fish / G: Gluten P: Peanuts / L: Lupin / N: Nuts / M: Mustard
Mo: Molluscs / S: Soya / Sd: Sulphur Dioxide / Se: Sesame