



VALENTINE'S MENU

Early Evening 5-6.30pm
2 Courses £25 | 3 Courses £30pp

Appetisers

Mixed Olives £4
Baked Focaccia, Homemade Hummus (serves 2) £7.95

Starters

Mushroom & Truffle Soup, Parmesan Tortellini (v) (gf*)
Tempura Squid, Sesame & Lime Salad, Gochujang Mayonnaise, Charred Lime
Crispy Macaroni Cheese & Braised Beef Croquettes, Truffle Mayonnaise, English Parmesan
Creamed Leeks, Poached Egg, Welbeck Muffin, Parmesan Oil, Green Herbs (v) (gf*)
Pan Fried Scallops, Crispy Pancetta, Chicory, Burnt Apple Puree, Candied Walnuts (gf) (£6 Supplement)

Mains

Chargrilled Cauliflower Steak, Korean BBQ Sauce, Pak Choi, Crispy Chickpeas (gf) (v)
Pan Fried Cod, Pancetta Crumb, Champ Mash, Romesco, Tenderstem Broccoli (gf*)
Roast Chicken Breast, Celeriac Puree, Sweetcorn Salsa, Potato Dauphine, Charred Leek (gf*)
Radcliffe Burger, Brioche Bun, Pancetta, Mature Cheddar, Tomato Relish, Gem, Gherkin, Fries (gf*)
Honey Roast Pork Chop, Fondant Potato, Grilled Hispi, Cider & Wholegrain Mustard Sauce
Chargrilled Ribeye Steak, Slow Roast Tomato, Portobello Mushroom, Rocket Salad, Fries (gf*) (£4 Supplement)

Sides (for 2)

Fries £3.5 | Truffle Mayonnaise & Parmesan Fries £4.5 | Creamed Potatoes £4.5
Broccoli & Hazelnuts £4.5 | Green Beans £4.5

Desserts

Pecan Treacle Tart, Stem Ginger Ice Cream (v)
Vanilla Crème Caramel, Red Wine Poached Pear, Toasted Almonds (gf)
Dark Chocolate Pave, White Chocolate Mousse, Crushed Pistachios, Blood Orange Sorbet (gf)
Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v)
Radcliffe Cheese Plate, Chutney, Relish, Celery, Biscuits (v) (gf*)
(Cropwell Bishop Stilton, Black Bomber Cheddar, Goats Cheese)

(v) vegetarian (v*) vegetarian on request
(gf) no gluten ingredients (gf*) gluten ingredients can be omitted

We cook with all allergens in our kitchen, please speak with the team regarding allergies/dietary requirements