



VALENTINE'S MENU

Late Evening 7-8.30pm

3 Courses & Live Acoustic Music £40pp

Appetisers

Mixed Olives £4

Baked Focaccia, Homemade Hummus (serves 2) £7.95

Starters

Honey Mustard Glazed Baby Chorizo, Garlic Aioli, Welbeck Focaccia, Lemon (gf*)

Baked Camembert, Tomato Jam, Chargrilled Focaccia, Truffle Cheese Straws (v) (gf*)

Torched Somerset Brie, Pickled Shimeji Mushrooms, Welbeck Muffin, Truffle Mayonnaise (gf*) (v)

Marinated Beetroot, Pickled Fennel, Hazelnuts, Blood Orange Vinaigrette, Radicchio, Roquefort (v) (gf)

Pan Fried Scallops, Crispy Pancetta, Chicory, Burnt Apple Puree, Candied Walnuts (gf) (£4 Supplement)

Mains

Whole Lemon Sole, Brown Shrimp & Chive Butter, Purple Sprouting Broccoli, Seaweed Fries (gf) (£2 Supplement)

Pan Fried Cod, Pancetta Crumb, Champ Mash, Romesco, Taramasalata, Stem Broccoli (gf*)

7oz Beef Fillet, Creamed Potato, Braised Beef Shin, Kale, Nasturtium Leaves, Truffle Sauce (£4 Supplement)

Lamb Rump, Fondant Potato, Aubergine Puree, Grilled Hispi, Red Pepper & Chorizo Stew (gf*)

Roast Duck Breast, Cauliflower Puree, Salsify, Potato Dauphine, Cherry Sauce, Charred Leeks (gf*)

Chargrilled Cauliflower Steak, Korean BBQ Sauce, Pak Choi, Crispy Chickpeas (gf) (v)

Sides (for 2)

Fries £3.5 | Truffle Mayonnaise & Parmesan Fries £4.5 | Creamed Potatoes £4.5

Broccoli & Flaked Almonds £4.5 | Green Beans £4.5

Desserts

Pecan Treacle Tart, Stem Ginger Ice Cream

Yorkshire Rhubarb & Lime Trifle, Poached Rhubarb, Spiced Cream (gf*)

Dark Chocolate Fondant, Peanut Choc Chip Ice Cream, Honeycomb, Chocolate Sauce (v)

Sticky Toffee Pudding, Muscovado Caramel Sauce, Vanilla Ice Cream (v)

Radcliffe Cheese Plate, Chutney, Celery, Biscuits (v) (gf*)

(Cropwell Bishop Stilton, English Brie, 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