



VALENTINE'S MENU

2 Courses £35 | 3 Courses £43

APPETISERS (for 2)

Mixed Olives 4 | Baked Welbeck Focaccia, Hummus, Toasted Sesame Seeds 8.5

STARTERS

Soup of the Day, Baked Bread. (v*) (gf*)

Free Range Duck Liver Parfait, Spiced Pear Relish, Toasted Hazelnuts, Chargrilled Sourdough (gf*)

Crispy Cornish Monkfish Cheeks, Paprika Mayonnaise, Grilled Lime

Creamed Goats Cheese, Beetroot Terrine, Toasted Walnuts, Blood Orange & Watercress (v) (gf)

Wild Mushroom, Truffle & Tarragon Risotto, Crispy Brie, Shaved Parmesan (v) (gf*)

Chargrilled Shell on Prawns, Spicy Nduja, Spring Onions & Lemon, Grilled Focaccia (gf*) (£3 Supplement)

MAINS

Braised Shoulder of Lamb, Creamed Potatoes, Chorizo, Wilted Spinach, Lamb Sauce & Rosemary (gf)

Roast Chicken Breast, Potato Terrine, Buttered Leeks, Tea-Soaked Prunes, Smoked Bacon, Red Wine Sauce (gf)

Rump Cap Beef Burger, Sesame Bun, Pancetta, Cheddar, Beetroot Relish, Lettuce, Gherkin, Fries (gf*)

Caramelised Shallot Tart, Creamed Celery, Blue Cheese, Toasted Pinenuts (v)

Crispy Halloumi Burger, Brioche Bun, Tomato & Chilli Relish, Gem Lettuce, Fries (v) (gf*)

Roast Cod Fillet, Brown Shrimp & Caper Butter, Stem Broccoli, Potato Bravas, Aioli (gf*)

8oz Flat Iron Steak, Fries, Roast Tomato, Mushroom, Rocket Salad (gf*)

8oz Fillet Steak, Koffman Cabbage, Crispy Potato, Red Wine Sauce (gf*) (£7 Supplement)

Add Peppercorn Sauce +£3.95 | Upgrade your Fries with Truffle Mayonnaise & Parmesan +£1.50

SIDES (for 2)

Fries 4.5 | Truffle & Parmesan Fries 6.50

Buttered Broccoli & Toasted Nuts | Honey Roast Parsnips | Rosemary Salted Chunky Chips 6 each

DESSERTS

Whipped Dark Chocolate, Passionfruit, Brandy Snap, Crushed Pistachio Nuts (v*) (gf*)

Warm Ginger Sponge, Poached Rhubarb, Ginger Custard (v)

Roast Apple & Hazelnut Tart, Armagnac Prunes, Amaretto Ice Cream (v)

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

To Take Home - Macarons (v) (gf)

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

We cook with all allergens in our kitchen, we cannot eliminate the risk of cross contamination.

Please speak with the team regarding allergies/dietary requirements