

# Valentine's Menu

♥ 2 COURSES £39.95 / 3 COURSES £49.95 ♥



## Starters

**SWEET POTATO & BUTTERNUT SQUASH SOUP**  
Crispy sage, farmhouse bread & butter

**HAM HOCK & SMOKED APPLEWOOD CROQUETTES**  
Served with honey & mustard mayonnaise

**PISTACHIO CRUSTED GOATS CHEESE**  
Beetroot puree, apple & parmesan crisps, aged balsamic

**BEETROOT & BLACKBERRY CURED SMOKED SALMON**  
Citrus crème fraîche, pickled cucumber, watercress salad

## Mains

**10oz RUMP STEAK SURF 'N' TURF**  
Garlic king prawns, grilled tomato, flat mushroom, thick cut chips

**PAN FRIED SALMON FILLET**  
Sauteed new potatoes, creamed leeks & spinach, balsamic glaze

**CHARRED CAULIFLOWER PASTA**  
Pumpkin seed pesto, lemon dressed rocket salad

**PAN FRIED CHICKEN SUPREME**  
Chorizo dauphinoise, tender stem broccoli, garlic & mushroom sauce

## Desserts

**SALTED CARAMEL CHOCOLATE TORTE**  
Chantilly cream & freeze dried raspberries

**BAILEYS CRÈME BRÛLÉE**  
White chocolate & raspberry shortbread

**CLASSIC TIRAMISU**  
Served with pouring cream

**CHOCOLATE FONDUE (FOR 2)**  
Served with dipping strawberries, marshmallows, small meringue & doughnuts



## ANY ALLERGIES?

Please be advised that our kitchen handles ingredients that contain allergens. While we take the utmost care to prevent cross-contamination, we cannot guarantee that any menu item is completely free of gluten, dairy, eggs, nuts, peanuts, soy, sesame, shellfish, fish. If you have any allergies or dietary restrictions, please inform your server before placing your order. Our team will be happy to assist you with ingredient information and suggest suitable options.

\*All weights stated are approximate and prior to cooking. \*\*Our fish has been carefully filleted however some small bones may remain.

\*\*\*Some of our foods are cooked using genetically modified soya oil.