

VALENTINE'S MENU

Amuse - Bouche

STARTERS

Baked Sharing Camembert (VG) (GFA)

Hot honey, garlic & rosemary, red onion chutney, and toasted sourdough

Smoked Salmon and King Prawns (GFA)

A light horseradish and Cream cheese crostini

Beetroot Carpaccio (VG) (GF)

Citrus-Soy Glaze, rocket and parmesan

Chicken and Chorizo Ravioli

Baby spinach and paprika cream

MAINS

Sharing 28-day aged Tomahawk Steak (GF)

Triple-cooked chips, blooming onion, portobello mushroom, balsamic tomatoes, and peppercorn sauce
(Supplement £10PP)

Roasted Salmon (GF)

Herb-roasted new potatoes, Mediterranean vegetables, and chimichurri drizzle

Chicken & Broccoli Risotto (GF)

With lemon zest and Parmesan crisp

Truffle and Wild Mushroom Gnocchi (VG)

DESSERTS

Lemon Tart (VGA)

Passion fruit coulis, raspberry sorbet

Classic New York Style Cheesecake

Caramel sauce, butterscotch ice cream

Berry, Fruit and Marshmallow Sharing Fondue (GF)

Boozy Spiced Rum Chocolate to dip

Local Sharing Cheeses (GFA)

Sundried tomatoes, pickles, grapes, chutney and crackers

**3 COURSES - 38.99
INCLUDING A GLASS OF FIZZ**

GLUTEN FREE AVAILABLE (GF) VEGAN (VG) VEGAN AVAILABLE (VGA) VEGETARIAN (V) VEGETARIAN AVAILABLE (VA) DAIRY FREE (DF)
PLEASE MAKE A MEMBER OF OUR TEAM AWARE IF YOU HAVE ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER.
DUE TO THE NATURE OF OUR BUSINESS, WE CANNOT OFFER ANY ADVICE OUTSIDE OF OUR ALLERGEN GUIDE.