

# VALENTINE'S MENU



2 COURSES - £25 | 3 COURSES - £30

## To start

**v** Roasted red pepper & tomato soup  
toasted sourdough

**v** Baked Camembert

garlic & rosemary, grilled focaccia, red onion marmalade

**GF** Crispy salt & pepper squid  
lemon mayonnaise, rocket leaves

**v** Ham hock & parsley terrine  
grilled brioche, Lanes' chutney

## To follow

**GF** 28 day dry-aged 6oz Rump steak

roast plum tomato, rocket leaves, triple-cooked chips,  
peppercorn sauce

**GF v** Beetroot risotto

beetroot crisps, parmesan shavings  
+ can be made vegan on request +

**GF** Chicken supreme

dauphinoise potatoes, creamed cabbage, seasonal greens,  
red wine jus

**GF** Pan-seared fillet of hake

fondant potatoes, seasonal greens, white wine & lemon cream sauce

## To finish

**v** Chocolate orange fondant

chocolate soil, vanilla ice cream

**v** Sticky toffee pudding

caramelised banana, toffee sauce, banana ice cream

**v** Mango crème brûlée

homemade shortbread

**v** Raspberry millefeuille

raspberry coulis, raspberry sorbet

**v** CAN BE MADE GLUTEN FREE ON REQUEST

**GF** DISH IS GLUTEN FREE

FOR ANY ALLERGENS OR DIETARY REQUIREMENTS, PLEASE CONSULT A MEMBER OF STAFF