

# VALENTINES DAY

## 14TH FEBRUARY



2 COURSES - £32 | 3 COURSES - £37

### Starters

**v** **Parsnip & apple soup**  
sourdough, apple crisps  
**GF Tempura king prawns**  
celeriac remoulade, lemon dressing

**GF Iberian pork tenderloin fillet**  
wrapped in streaky bacon, celeriac purée, micro greens, maple jus  
**Crab & sweetcorn ravioli**  
sea herbs, pickled vegetables

### Mains

**GF 6oz rump steak**  
triple-cooked chips, rocket, peppercorn sauce, roasted plum tomato  
**GF Wild mushroom & parmesan risotto**  
parmesan crisp, micro herbs  
+ can be made vegan on request +

**GF Roast pork belly**  
dauphinoise potato, seasonal greens, spiced apple jus  
**GF Fillet of seabass**  
lemon & dill roasted new potatoes, crab velouté, sea herbs

### Sweet

**v** **Blood orange crème brûlée**  
amaretti biscuits  
**v Chocolate & salted caramel tart**  
vanilla ice cream, hazelnut crumb

**v White chocolate & raspberry cheesecake**  
raspberry ice cream  
**v Pear & almond tart**  
almond crème anglaise

**CAN BE MADE GLUTEN FREE ON REQUEST**

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