

VALENTINES DAY

14TH FEBRUARY



2 COURSES - £32 | 3 COURSES - £37

Starters

v VEGAN 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 Roast pork belly

dauphinoise potato, seasonal greens, spiced apple jus

GF Fillet of seabass

lemon & dill roasted new potatoes, crab velouté, sea herbs

GF Wild mushroom & parmesan risotto

parmesan crisp, micro herbs

+ can be made vegan on request +

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