

Tuesday
14th Feb

£34.95
per person

3
Courses

Valentine's Menu

THE FIRST DATE

Let's just have a glass of bubbles to start with

YEAH, YOU CAN HOLD MY HAND NOW...

Slow Roasted Tomato and Red Pepper Soup
with basil pesto ad crusty bread (V/GF)

Twice Baked Cheese Souffle
with apple, walnut and pomegranate salad (V/GF)

Caramelised Onion Tarte Tatin
dressed leaves balsamic and honey glaze (VE)

Pan-Seared Scallops
on a creamy bed of cauliflower puree and pancetta crumb (GF) £3 supplement

THE FIRST KISS...

Pan-roasted Seabass Fillet
on lemon-crushed potatoes with king prawns, peas and Vermouth sauce (GF)

Tomahawk Steak (to share)
with triple cooked chips, roasted tomato, mushroom, peppercorn sauce and fresh green salad (GF) £5 supplement

Asian Sticky Pork and Egg Noodles
served in a rich broth, bok choy and sesame seeds

Linguini
with minestrone vegetables sauce (VE)

HMMMMM...

Strawberry Panna Cotta
with strawberry jelly, poached vanilla strawberries and nut brittle (GF)

Duo of Chocolate and Raspberry Puddings
*Fresh Raspberry and Chocolate Cremieux,
Chocolate and Francois Tart, Chocolate Soil and Macerated Raspberries (GF)*

Cheese Board
with quince jelly, chutney and biscuits

Prosecco, Elderflower and Berry Jelly
with a lemon crisp (VE/GF)

KEY:
V - Vegetarian
VE - Vegan
GF - Gluten Free
GFO - Gluten Free Option
VEO - Vegan Option Available



All our food is prepared onsite in a kitchen where allergens are present. We work very hard to make our kitchen allergy-friendly however if you have an allergy, please tell the waiting staff who will be able to assist and recommend dishes for you.
The Allergen folder is available upon request.