

Valentine's Day

2 Course - £35 3 Course - £40

(£10pp Deposit on Booking and Pre Order Required)

Tables Available from 5pm

Glass of Prosecco on Arrival

Starters

Roasted Red Pepper & Tomato Soup

served with Rosemary & Sea Salt Focaccia (v,gf*)

Pan Seared Scallops

served with Black Pudding, Pea Puree & Crispy Pancetta (gf)

Confit Duck Bon Bons

served with a Spiced Red Cabbage Puree

Camembert Sharer

with Honey & Chilli, served with Warm Breads & Confit Garlic (v)

Mains

Fillet Steak

Hand Cut Triple Cooked Chips, Mushrooms, Vine Tomatoes, Roasted Garlic & Choice of Stilton, Peppercorn or Diane Sauce (gf*)

Lamb Rump

Dauphinoise Potatoes, Grilled Pak Choi, Roasted Heritage Carrot, Lamb Jus

Butternut Squash & Pecorino Ravioli

served in a Butter & Sage Sauce, Mixed Peppers, Vine Tomatoes (v,ve*)

Pan Fried Cod

served with Caviar Velouté, Gratin Potatoes & Buttered Samphire (gf*)

Forest Chicken

Poached Chicken Breast, stuffed with Wild Mushrooms, wrapped in Parma Ham, in a White Wine Sauce, Truffle Mash & Pea Salad (gf*)

Chateaubriand

(pre order only & £10 supplement per couple)

For Two to Share, Hand Cut Triple Cooked Chips, Mac and Cheese, Mushrooms, Vine Tomatoes, Roasted Garlic & Choice of Two Sauces (Stilton, Peppercorn or Diane)

Desserts

Coffee and Chocolate Panna Cotta

an Italian Classic Flavoured with Dark Chocolate and Espresso (v,gf)

Strawberry & White Chocolate Pavlova

Strawberries, Meringue, Cream, White Chocolate (v,gf)

Treacle Tart

served with Vanilla Ice Cream

Cheese Board to Share

Cheddar, Brie & Stilton, Selection of Crackers, Celery & Grapes (v)

(v) = Vegetarian, (v*) = Vegetarian Option Available

(gf) = Gluten Free,

(gf*) = Can be made without Gluten

(ve) Vegan Friendly

(ve*) = Can be made Vegan Friendly