



# VALENTINE'S DAY MENU

Tuesday 14<sup>th</sup> February 2023

6pm with last tables sat at 9pm  
Set 3 Course Menu - £36 per person



## STARTERS

Beetroot Carpaccio,  
Candied Walnuts, Herb Oil, Goats Cheese (v)

Baked Garlic And Rosemary Camembert  
Served With Toasted Sour Dough, Crudites & Red Onion Jam

Salmon Gravlax  
Lemon Crème Fraiche, Crispy Capers, & Crostini (£2 SUPPLEMENT)

Duck & Ham Terrine  
With An Orange & Fennel Salad On Toasted Sour Dough

Butternut Squash Hummus  
Toasted Pumpkin Seeds, Garlic, & Herb Pitta Bread (v, VG)



## MAIN COURSE

Skate Wing, Brown Shrimp Butter, Garlic Parmentier Potatoes, Roasted Root Vegetables

Roasted Pepper Mousse Stuffed Chicken Supreme,  
Crispy Pancetta, Butterbean, & Spinach Cassolette, Chicken Jus

Slow Cooked Pork Ragu, Rich Tomato Sauce & Parmesan

10oz Ribeye Steak, Garlic Roasted New Potatoes, Tender Stem Broccoli, Chimichurri  
(£6 SUPPLEMENT)

Mushroom & Brie Wellington, Garlic Parmentier Potatoes, Roasted Root Vegetables (v)

Vegan Pesto Gnocchi, Tomato & Garlic Toasted Sour Dough (VG)

Oven Baked Sweet Potato Roulade, Provençal Courgette Spaghetti (v, VG, GF)



## DESSERTS

Mixed Fruit Platter (v, vg)

Warm Chocolate Brownie with Vanilla Ice Cream

Tiramisu with Chocolate Wafer

Strawberries & Cream Cheesecake

Champagne & Raspberry Possets, with a Buttery Shortbread

Warm Chocolate Caramel Fudge Cake (v, vg)

Cheeseboard -Selection Of Cheese, Apples, Celery, Grapes & Chutney  
(£3 SUPPLEMENT)

*We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten, and other food allergens, but allergens are present in our Kitchen. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team. Prices listed in pound sterling (£) An optional service charge of 10% will be added to your final bill, this is shared equally amongst our team.*

*v= vegetarian ve= vegan gf = gluten free*