



Valentines Menu

Starters

Twice Baked Goats Cheese and Beetroot Soufflé £9 **G E D SP**

Duck Liver Pate, House Chutneys, Toasted Homemade Bread Orange Butter £8 **G E D SP**

Seared Scallops, Zesty Pea Puree, Parma Ham Crumb £9 **D M SP**

Leek & Potato Soup Fresh House Breads £7 **G D**

Prawn & Smoked Mackerel Fishcakes, Saffron Aioli £7 **G C R F E D SP**

Mains

Roast Rack of Lamb, Rosemary Roasted Carrots, Cinnamon Spiced Red Cabbage, Black Garlic Mash Potato, Red Currant Jus £25 **D SP C**

Roasted Corn Fed Chicken Breast, Homemade Tagliatelle, Confit Cherry Tomatoes, Rustic Pesto £19 **G E D N**

Wild Mushroom Risotto, Parmesan, White Wine, Truffle and Chive oil £20 **G E D SP**

Char-grilled 8oz Ribeye, Grilled Tomato, Wild Mushrooms, Hand Cut Chips £24 **G SP**

Pan Fried Sea Bass, Green Beans, Lyonnaise Potatoes Creamy Wine and Mussel Sauce £21 **C G F D S F M SP**

Desserts

Creamy Rice Pudding, Topped with Stewed Apple & Cinnamon Oat Cluster £7 **D G**

Crème Brûlée, £7.00 **E D**

Chocolate Brownie, Hot Chocolate and Marshmallow, Baileys Cream £8 **G E D S SP**

Sticky Toffee Pudding, Salted Caramel Ice Cream, Toffee Sauce, Homemade Honeycomb & Popping Candy £7 **G E D SP**

Cheeseboard - Cheddar, Smoked Applewood, Stilton, Chutneys & Biscuits - £9.00 **G D SP**

Please note we do not list all the ingredients. If you have any food allergies, please speak to your server. Fish dishes may contain bones.

C Celery **G** Gluten-Containing Cereals, **CR** Crustaceans, **F** Fish, **E** Eggs, **L** Lupin, **D** Milk, **SF** Molluscs, **M** Mustard, **N** Nuts, **P** Peanuts, **SS** Sesame Seeds, **S** Soya **SP** Sulphites

Service not included – all gratuities go to our staff