



## VALENTINE'S DAY MENU

£45.00 PER PERSON

### Cheese Scone (v)

chive butter

### STARTERS

#### Beetroot Cured Salmon (gfa)

horseradish crème fraîche, pickled cucumber, apple, rye bread

#### Chorizo Scotch Egg

romesco sauce

#### Warm Beetroot Salad (ve) (gf)

black garlic aioli, dukkah, chicory, watercress, pickled shallot

#### Twice-baked Aged Cheddar Cheese Soufflé (v)

fondué white wine cream

### MAINS

#### 14oz Chateaubriand to Share for Two

(£5 supplement per person)

crayfish mac & cheese, buttered green beans,  
triple-cooked chips, peppercorn sauce

#### Slow-roasted Pork Belly (gf)

Koffman cabbage, rosti potato, red wine jus, apple sauce, toffee apple

#### Pan-fried Bream Fillet (gf)

sautéed new potatoes, buttered leeks, crispy bacon, mussels,  
cider-saffron cream sauce

#### Harissa Roasted Cauliflower (ve) (gf)

red pepper hummus, tahini sauce, toasted almonds

### DESSERTS

#### Vanilla Crème Brûlée (v) (gf)

lemon & poppy seed shortbread

#### Classic Tiramisu (v)

#### Toffee Chocolate Tart (v)

salted caramel ice cream, honeycomb

#### Apple & Blackberry Crumble (v) (vga) (gf)

custard

### TO FINISH

#### Macarons & Coffee (v)



(v) Suitable for vegetarians (ve) vegan (vea) vegan alternative available (gf) gluten free (gfa) gluten free available

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.

