



## VALENTINE'S DAY MENU

£34.50 PER PERSON

### STARTERS

#### Cod & Crab Croquetas

aioli, smoked paprika

#### Creamy Garlic Mushrooms on Sourdough Toast (ve) (gfa)

watercress

#### Baked Camembert to Share (v)

in sourdough bread, with red onion marmalade and crudités

#### Ham Hock Terrine

crostini, piccalilli

### MAINS

#### Pan-fried Fillet Steak (gf) (£5 supplement)

peppercorn sauce, gratin potatoes and buttered green beans

#### Roasted Salmon Fillet (gf)

chive Hollandaise, buttered new potatoes  
and tenderstem broccoli

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

mustard mash, savoy cabbage and gravy

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

red pepper hummus, coconut yoghurt  
and toasted almonds

### DESSERTS

#### Warm Chocolate Chip Cookie Dough (v)

chocolate sauce, clotted cream ice cream

#### Orange & Passionfruit Cheesecake (ve) (gf)

mango purée, vegan vanilla ice cream

#### Banoffee Salted Caramel Sundae (v)

A Dozen Mini Doughnuts to Share (v)  
with cinnamon sugar, chocolate sauce,  
Biscoff sauce and strawberries



(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.