

VALENTINES SET MENU

ALLERGEN GUIDE

TWO COURSES £28.00 OR 3 COURSES £35.00

PLEASE NOTE OUR SALAD DRESSINGS
CONTAIN MUSTARD AND SULPHITES

STARTERS

ROASTED RED PEPPER AND TOMATO SOUP
rustic bread and butter (V)(VE)(GF) dairy, gluten (bread)

SCALLOPS, BACON AND BLACK PUDDING
shellfish, gluten (black Pudding)

CHICKEN AND HAM TERRINE
with piccalilli and rustic bread (GF OPTION)
mustard sulphites, gluten (bread)

BABY BEETROOT & GOATS CHEESE BONBON SALAD (V)
dairy. gluten egg

MAINS

SURF AND TURF

ribeye steak and garlic crevettes, chips, grilled tomato, field mushroom (GF)
dairy, shellfish, dairy free option available

SALMON EN CROUTE

creamy champagne sauce, roast new potatoes and tender stem broccoli
gluten, fish, dairy

CHICKEN GNOCCHI

wild mushrooms, rocket, red wine jus
sulphites, gluten dairy

ROAST CURRIED CAULIFLOWER

onion bhaji, plump golden raisins, mango chutney
raita and rocket (V)(VE)(GF)
dairy (raita)

puddings

CHOCOLATE FONDANT

clotted cream, raspberry coulis

gluten, dairy, egg

PASSION FRUIT BRULEE

shortbread biscuit (V) (GF OPTION)

gluten dairy egg

DIPPING DOUGHNUTS

raspberry puree, chocolate sauce (V) (VE OPTION)

gluten, dairy (chocolate sauce)

REGIONAL CHEESEBOARD

served with homemade chutney, a selection of crackers,
grapes and celery (V)

dairy, celery sulphites (chutney) gluten (Crackers)

ask your server for today's cheeses.

EXTRA CHEESE PORTION £3.00

dairy

V – Vegetarian VE – Vegan option available GF – Gluten Free option available

ALLERGEN INFORMATION

PLEASE LET US KNOW BEFORE YOU ORDER IF YOU SUFFER FROM
ANY FOOD ALLERGIES AND NEED TO KNOW MORE
ABOUT OUR INGREDIENTS.

ALL MENU ITEMS SUBJECT TO AVAILABILITY