

VALENTINES SET MENU

TWO COURSES £28.00 OR 3 COURSES £35.00

STARTERS

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

SCALLOPS, BACON AND BLACK PUDDING

CHICKEN AND HAM TERRINE
with piccalilli and rustic bread (GF OPTION)

BABY BEETROOT & GOATS CHEESE BONBON SALAD (V)

MAINS

SURF AND TURF
ribeye steak and garlic crevettes, chips, grilled tomato, field mushroom (GF)

SALMON EN CROUTE
creamy champagne sauce, roast new potatoes and tender stem broccoli

CHICKEN GNOCCHI
wild mushrooms, rocket, red wine jus

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

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

Puddings

CHOCOLATE FONDANT
clotted cream, raspberry coulis

PASSION FRUIT BRULEE
shortbread biscuit (V) (GF OPTION)

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

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

ask your server for today's cheeses.

EXTRA CHEESE PORTION £3.00

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