

Valentine's Menu Day

Price £34.95 pp
From Friday 10th until Monday 14th of February. *Excluding Sunday 13th

Ask your server for
Vegan options



ON ARRIVAL
A glass of Prosecco



Starters

CONFIT DUCK LEG

Duck egg, chicory, garlic croutes

PAN FRIED SCALLOPS

Cauliflower puree, roasted cauliflower, raisin

TO SHARE FONDUE BREAD BOWL

Beer whipped cheese fondant in
a crusty bread bowl with chutney,
ham hock, gherkins
+ £4.95pp

STUFFED COURGETTE FLOWERS

Goat's cheese, pine nuts, honey

DUO OF PIGEON

Sweetcorn chowder

Mains

BOUILLABAISSE

Monk fish, mussels, squid, hake, garlic croutes

CHICKEN SCHNITZEL

Parsley sauce, chorizo dauphinoise

PAN ASIAN PORK BELLY

Bok choy, veg, glass noodles

BEEF WELLINGTON SHARER

Prime fillet beef Wellington, dauphinoise
potatoes, honey glazed carrots, celeriac
purée Served with buttered greens & jus
+ £6.95pp

8OZ BEEF FILLET & SNAILS* +£3PP

Braised gem, burnt shallot puree,
fondant potato.

*Change snails to baked brie.

(V) SPINACH & GOAT'S CHEESE RAVIOLI

Tomato & chilli sauce

Desserts

CHOCOLATE FONDANT

Hazelnut brittle, mascarpone

TIRAMISU

Mascarpone, chocolate,
Tia Maria

STRAWBERRIES & CREAM

Rum & vanilla panna cotta, strawberry gel,
strawberry, balsamic compote, meringue

BANOFFEE PIE

Toffee, banana, chantilly

Please let your server know of any allergies or intolerances you have before you order. Allergen information by dish is contained in our ALLERGEN MENU which is available upon request. Our kitchens operate with standards and procedures to address the risks of cross contamination; however, they are very fast environments so we cannot guarantee the total absence of allergens when preparing dishes. If you need any more information please ask one of our team members.