



Happy Valentines!



Three Courses £36 – Two Courses £30

Available Friday 14th & Saturday 15th February



Borscht-Beetroot Soup, Crème Fraiche, Dill & Warm Bread (GFR/VGR)
Baked Camembert, Sarano Ham, Pickles & Sourdough Crisps (To Share) (GFR)
Chicken Liver Pate, Pear & Brandy Chutney & Warm Toast (GFR)
Butternut Squash Pakora, Coconut Riata & Kachumber (VG)
Cured Salmon, Fennel & Orange Salad, Avocado Cream (GF)



Braised Breast of Lamb, Cauliflower Risotto, Mint & Tarragon Reduction (GF)
8oz Sirloin Steak, Slow Roasted Tomato, Beer Battered Onion Rings, Handcut Chips
& Diane Sauce (GFR) (£5 Supplement)
Chicken Kiev, Hasselback Potato, Stem Broccoli, Smoked Bacon Crumb, Parmesan &
Caesar Dressing
Pan Fried Halibut, Confit Potato, Sweetcorn & Chowder Cream (GF)
Charred Aubergine Moussaka, Moroccan Spiced Lentil Crust & Warm Flat Bread (VG/GFR)



Chocolate 'Bounty' Tart & Piña Colada Ice Cream
Selection of 3 British Chesses, Frozen Grapes, Chutney & Crackers (GFR)
Passionfruit & White Chocolate Cheesecake, Mango Salsa (GF)
Vegan Roasted Strawberry Mousse & Prosecco Compressed Strawberries (VG/GF)
Croissant Pudding, Apricot Jam & Crème Anglaise

V- Vegetarian | VE- Vegan | VER- Vegan on Request | GF- Gluten Free | GFR- Gluten Free on Request | DF Dairy Free

Please ask staff for any food allergen information.

*A Discretionary 10% Service Charge is applied to Bills, please let us know if you would like this removed.
100% of Service Charge goes to Staff. Thank You*