



## Happy Valentine's

*Two Courses For £30, Three Courses For £36*

*Available Friday 13<sup>th</sup> & Saturday 14<sup>th</sup>*

### Starters

Celeriac & Apple Soup, Baked Bread (VE/GFR)

Smoked Mackerel, Pickled Fennel, Rhubarb & Dill Oil (GF)

Grilled Aubergine, Tamarind Puree & Roasted Red Onion (VE/GF)

Chicken Liver Pate, Red Onion Marmalade, Truffle Oil & Croutons (GFR)

Parma Ham, Chorizo, Olives, Hummus, Mozzarella, Truffle Oil & Croutons *(To Share)*

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### Mains

Slow Cooked Lamb, Mashed Potato, Sundried Tomatoes, Soya Beans & Red Wine Reduction (GF)

Crispy Pork Belly, Parsnip Puree, Honey Glazed Carrot, Tenderstem Broccoli, Sage Sauce

Smoked Salmon, Avocado & Watercress Salad, Lime Dressing, Garlic Croutons (GFR)

King Prawn & Asparagus Tagliatelle, White Wine Sauce

Wild Mushroom Risotto, Purple Kale, Truffle Oil & Parmesan Crisp (GF/VER)

Asparagus & Soya Bean Tagliatelle, White Wine Sauce (V)

Ribeye Steaks, Vine Tomato, Mushroom, Handcut Chips, House Salad, Garlic Bread, Peppercorn  
Sauce *(£5 Supplement)*

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### Desserts

Warm Chocolate Brownie, Salted Caramel Sauce & Vanilla Ice Cream (GF/V)

Rhubarb Eton Mess & Coconut Ice Cream (GF/V)

Lemon & Ginger Tart, Cherry Compote, Clotted Cream (V)

Dark Chocolate Mousse, Strawberries, Crumb & Chocolate Pencil (GF/VE)

Baked Camembert, Pear & Port Chutney, Grapes, Biscuits (V) *(To Share)*

*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*