

Valentines MENU

£36 two courses, £45 three courses

STARTERS

Cream of Wild Mushroom Soup, truffle oil (V) (VE*) (GF)

Pil Pil Tiger Prawns, chilli garlic (GF)

Warm Goats Cheese, heritage salad, wild honey dressing (V) (GF*)

Korean Fried Chicken, Asian slaw spicy dip

Oriental Crispy Duck, salad of bean shoots, spring onion, watercress, radish, sesame, soy (GF*)

MAINS

Roast Rump of Lamb, dauphinoise, roasted root vegetables (GF)

Seared Salmon, orzo, asparagus, dill & vermouth cream sauce

6oz Fillet Steak, red wine jus, fondant, shallot onion rings (GF*)

Wild mushroom & Spinach Linguine, asparagus, lemon oil dressing (VE)

Grilled Chicken Breast, honey & whisky sauce, fondant, winter vegetables (GF)

DESSERTS

Tequila Rose Crème Brulee, shortbread biscuit, Tequila Rose shot (GF*)

Mango & Pineapple Parfait (GF) (VE)

Passion Fruit Souffle, melted chocolate

Pink Champagne Panna Cotta (GF)

Chocolate Marquise, passion fruit coulis (GF)

(VE) Suitable for Vegans (V) Suitable for Vegetarians (N) Contains Nuts (GF) Suitable for Gluten Free (*) Option Available

FOOD ALLERGENS

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones. GF & VE options or substitutions available for most dishes.