



VALENTINES DAY
3 COURSE SET MENU
£40 per person
Available Friday 13th & Saturday 14th February

STARTERS

Butternut Squash & Red Pepper Soup, (ve) (gfo)

Pork Belly Bites, black pudding, apple and creamy dijon sauce (gfo)

Duck Liver Pate, onion chutney (gfo)

Herb Breaded Brie, cranberry sauce (v)

Salt & Pepper Calamari, lemon mayo dip

MAINS

Chicken Breast, mushroom marsala sauce, spring onion mash, seasonal vegetables (gf)

Pan Fried Sea Bass, tomato, caper & white wine sauce, crispy new potatoes, green beans (gf)

Minted Lamb Rump, dauphinoise potatoes, seasonal vegetables

Roasted Duck Breast, crispy new potatoes, seasonal vegetables, cherry sauce (gf)

Broccoli, Goats Cheese & Walnut Wellington, crispy new potatoes, seasonal veg (v)

8oz Sirloin or Fillet Steak, chunky chips, peppercorn sauce, onion rings (gf)

(£3 supplement on Sirloin & £8 supplement on Fillet. Subject to availability, can be ordered in advance)

DESSERT

Trio of Desserts to Share

CORKAGE - £2 per person to bring your own wine but we also now fully licensed with a drinks menu available

Vegetarian (v), Vegan (ve), Vegan option is available (veo) Gluten Free (gf), Gluten Free Option is available (gfo)
Nuts (n) –NB some dishes can be adapted to be gluten or dairy free, please inform your server of allergies/dietary
requirements when ordering and ask to see our allergen information. We regret we cannot guarantee our food
products are completely nut free.