



Valentine's Day 2024

Starters

Chilli and Garlic Gambas Pil Pil, served with a Crusty Roll
Deep Fried Breaded Goats' Cheese, served with a Beetroot and Ginger Chutney (V)
Chinese Chicken Goujons, served with Asian Slaw and Sweet Chilli Mayonnaise
Spinach & Roasted Red Pepper Risotto with Pesto Oil (VG)

Mains

Fillet Steak served with Chilli & Garlic Tenderstem Broccoli, Chunky Chips and a choice of sauce – Diane/Peppercorn/Blue Cheese sauce - (£7 Supplement)
Confit Duck leg, served with Creamy Mash, Buttered Greens and a Pomegranate & Shallot Jus
Teriyaki Stir Fry Salmon, served on a bed of Egg Noodles
Vegan Brown Butter Gnocchi, Rosemary, Thyme and Chilli Flakes topped with Vegan Parmesan (VG,V)

Desserts

Prosecco and Raspberry Posset, served with Homemade Shortbread
Salted Caramel Cheesecake served with Toffee Sauce and Clotted Cream Ice Cream
Warm Double Chocolate Brownie served with a Chocolate Sauce and Clotted Ice Cream
Vegan Chocolate Fudge Cake served with Vegan Vanilla Pod Ice Cream (VG)

3 Course Set Menu - £29.95pp

Please advise a member of staff if you have any allergies or food intolerances as some dishes may contain ingredients not listed on the menu. All our food is, where possible, locally sourced and prepared fresh to order.

(V) - Vegetarian (VG) - Vegan (GF) – Gluten Free (GFA) – Gluten Free available