

Valentine's Menu



STARTERS

Seared Scallops **£10.95**

Cauliflower purée, roasted cauliflower and curry oil
D, MO, GF

Chicken Liver Parfait **£7.95**

Toasted sourdough, apple jelly and red onion chutney
G, E, D, SD (GF on request)

Camembert Sharer **£12.95**

Homemade focaccia, onion marmalade and celery sticks
G, D (GF on request)



MAINS

Slow-Cooked Beef Ragu Pappardelle **£15.95**

Herb crumb and parmesan
G, D, CE, SD

Roasted Cod **£22.95**

Wild garlic pesto, herby jersey royals
and charred tenderstem broccoli
D, F

Butternut Squash Risotto **£16.95**

Chargrilled squash, walnut dukkah & sage dressing
SD, N, SE



DESSERTS

Black Forest Gateaux **£6.95**

Double cream
G, S, E, D

Lemon Posset **£6.45**

Rhubarb compote, sugared pistachios and a shortbread biscuit
G, N, D, SD

Chocolate Rum Pot **£6.95**

Chantilly cream
S, E, D

V: Vegetarian VE: Vegan GF: Gluten-Free.

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

