



VALENTINES DAY
3 COURSE SET MENU
£40 per person
Friday 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 Halloumi, sweet chilli dip (v)
Garlic Butter & Chilli Prawns, garlic bread (gfo)

MAINS

Minted Lamb Rump, dauphinoise potatoes, seasonal vegetables, lamb gravy (gf)
8oz Fillet Steak, chunky chips, peppercorn sauce, onion rings, (gfo) (£4 supplement)
Terriyaki Chicken Supreme, chunky chips or wild rice, salad, (gf)
Pan Seared Tuna Steak, wild rice or crispy new potatoes, beetroot & tomato salsa (gf)
Roasted Duck Breast, crispy new potatoes, seasonal vegetables, cherry sauce (gf)
Carrot & Spiced Marmalade Wellington, wild rice or crispy new potatoes, seasonal veg (v)

DESSERT

Trio of Desserts to Share

CORKAGE - £1.50 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.