

VALENTINES MENU



4 COURSES - £35

Starters

Blushing Roast Red Pepper & Tomato Soup (V) (VE Available)

Ham Hock & Mint to be Salad

**Love at first bite Thai Spiced Crabcakes with Mango-Chilli
Mayonnaise**

To Cleanse

Prosecco Sorbet
(VE Alternative Available)

Mains

**Marry Me Chicken Cooked in Creamy Sundried Tomato Sauce
with Garlic, Parmesan & Herbs, Hasselback Potatoes & Crispy
Basil**

**Happy Ever After Sea Bass Served with Mash Potatoes,
Asparagus, Mussels & Citrus Hollandaise**

**Cauli-flower Power Roasted Cauliflower with Puree, Wilted
Spinach & Pomegranate (V) (VE Available)**

Trio of Desserts

Citrus Kiss Lime Posset, Shortbread (V)

**Berry Much in Love Meringue Nest with Raspberry
Textures & White Chocolate (V)**

**Chocolate Crush Profiterole Filled with Chocolate,
Salted Caramel & Hazelnut Praline (V)**

(VE Alternatives Available)

(V) = Vegetarian / (VE) = Vegan

We advise that you review the ingredients of each dish, and if you have any allergies, please inform a member of the team when ordering your food.

We treat all dietary needs and special requests with the utmost importance. If there are serious allergies present, we do all we can to minimise/remove the risks. Please note our kitchen is a multi-use environment and we can not eliminate risk.