



# Valentine's 2026

£40 per person

Available 13<sup>th</sup> & 14<sup>th</sup> February

*An evening for unhurried conversation and shared glances.  
Good food, good wine, and the kind of company  
that makes time soften.*

## Starters

*To begin, gently.*

### Mussels

Garlic, white wine & cream,  
finished with parmesan.

*Perfect for dipping & sharing*

### Carrot & Coriander Soup

Smooth and warming, with  
spicy flatbread croutons.

### Blue Cheese Mushrooms

Deeply savoury, melting  
into toasted garlic ciabatta.

### Chicken Liver & Smoked Bacon Pâté

Silky and indulgent, with  
caramelised onion chutney,  
warm toast and peppery rocket.

## Desserts

*For staying a little longer.*

Sticky Toffee Pudding

Sweetheart Cheesecake

## Mains

*For settling in.*

### Locally Sourced 8oz Sirloin

Cooked just the way you like it,  
with vine tomatoes, mushrooms,  
peas and chunky chips.

### Chicken Chorizo Linguine

Comforting, gently spiced, and  
made for lingering over.

### Smoked Haddock

Spring onion mash, a softly  
poached egg and a rich cheese &  
chive sauce

### Thai-Inspired Chickpea, Spinach & Sweet Potato Curry

Fragrant and vibrant, served with  
coconut rice (VG | Vegan)

Double Chocolate Brownie

Tiramisu

Mango Sorbet (GF)

*Good food. Warm light. No rush.*