



# VALENTINES MENU

3 course £28 per person

## — STARTER —

### **Tomato Basil Soup**

served with wheaten crouton

### **Beetroot & Goats Cheese Salad**

aged balsamic dressing & candied walnuts

### **Hot Honey Chicken Wings**

## MAINS

### **80z Dry Aged Sirloin Steak**

slow cooked beef- shin croquette, watercress & spinach puree,  
pearl onion & red wine sauce (supplement £7)

### **Pan Fried Chicken Supreme**

served with parmesan gnocchi, bacon lardons & tarragon

### **Atlantic Salmon**

white bean stew, brown butter & chorizo

### **Risotto**

Peas, broad beans, mascarpone & lemon

## — DESSERT —

### **Strawberry & Lavender Cheesecake**

### **Poached Rhubarb & Custard, Shortbread**

### **Chocolate Lava Cake**

 Vegan  Vegetarian  Gluten Free  Gluten Free Adaptable

If you have a food allergy, intolerance, or dietary requirements – please speak to the team about the ingredients in your food and drink before you order. As we operate a kitchen where nuts and other allergens are present, we cannot guarantee all dishes are free of allergens.