

VALENTINE'S MENU

2 Course £43.95 pp

3 Course £48.95 pp

Valentine's Vibes & Bubbles on Arrival

Assorted Breads and Sea Salted Butter

STARTERS

Tangy Sweetheart Shrimp Cocktail GF

Heart Filled Minestrone Soup, Toasted Garlic Bread Vegan

Velvety Duck Liver Parfait, Crostini, Orange Marmalade

MAIN COURSE

Fillet Mignon GF

Herb Tossed Mushrooms In Garlic Butter, Tender Broccoli, Cherry Tomato and Chunky Chips

Forever Love Herb Grilled Salmon

Crushed New Potatoes and Asparagus, Hollandaise Sauce

Date Night Chicken Risotto GF

Hand Pulled Cornfed Chicken, Garden Peas and Parmesan Shavings

Five Bean and Butternut Bliss Chilli GF DF Vegan

Mexican Rice, Guacamole Dip

DESSERTS

Valentine's Forest Fruit Eton Mess

Raspberry Sorbet GF

Dreamy Delight Strawberry Cheesecake,

Biscoff Crumble Crust

Caramel Crush Sticky Toffee Pudding

Butterscotch Sauce, Salted Caramel Ice Cream

Trillionaires Tart

Rich Vegan Toffee Sauce and Vegan Chocolate

Ganache, Vegan Vanilla Ice Cream GF, DF, Vegan

For Any Allergies and Dietary Requirement Please Speak To Us . Our Kitchen Uses

Allergenic Ingredients Such As Celery, Wheat Flour, Eggs, Fish, Milk, Mustard, Nuts,

Sesame Seeds, Soya, Sulphur Dioxide.

