

*2 Courses - £20.95*

*3 Courses - £24.95*

*3 Courses and a Bottle of House wine - £35.95*

# *Valentines Day Menu*

## *Starters*

### *Salt & Pepper Squid*

*Served with pineapple & chilli salsa and dressed baby leaf*

### *Farmhouse Pate*

*Served with pear and white wine chutney, toasted bread and dressed salad*

### *Roasted Cauliflower Soup*

*Served with chorizo and garlic croutons and warm crusty bread*

### *Chickpea Fritters*

*Served with a yoghurt, green chilli and cucumber salad*

## *Mains*

### *Pan Fried Fillet Of Seabass*

*Served with potato rosti, braised chicory and a brown shrimp and lemon butter sauce*



*Confit Belly Pork*

*Served with swede and carrot mash, braised fennel and a chargrilled apple and blackberry jus*

*Roasted Red Pepper and Artichoke Gnocchi*

*Served with basil pesto, mozzarella and toasted pine nuts*

*Mixed Bean Goulash*

*With beetroot and onion relish and a beetroot tortilla*

*Desserts*

*Cookies and Cream Brownie*

*Served with Madagascan vanilla ice cream*

*Toffee and Honeycomb Cheesecake*

*Served with Chantilly cream and mixed berries*

*Raspberry and White Chocolate Meringue Roulade*

*Served with poached berries*

*Orange and Passion fruit Tart*

*Served with Chantilly cream, charred orange and pieces of crushed meringue*

**FOOD ALLERGIES & INTOLERANCES**

If you have any allergies, intolerances or dietary requirements you must inform a member of our team before placing your food & drinks order, they will be able to provide you with relevant information. All our food is cooked to order, due to the nature of our food production, using shared equipment in a busy environment; some products may not be suitable for those with severe allergies.

We cannot guarantee with 100% certainty, that traces of allergens are not present. Our food & drink items constantly change; please advise our team every time you visit us as we may be using different ingredients from your previous visits.