



VALENTINE'S DAY MENU

3 COURSES, A GLASS OF PROSECCO & DIGESTIVE @ £30.00

AMOUSE BOUCHE

GLASS OF PROSECCO & A OYSTER
(any extra oyster @ £2.00 each)

STARTERS

SOUP OF THE DAY
focaccia bread (gf)

PRAWN & CRAYFISH COCKTAIL
marie-rose sauce, baby gem & buttered granary bread (gf-df)

HAM HOCK TERRINE
apple sauce, focaccia bread & mixed leaves (gf-df)

MAINS

LAMB SHANK
rosemary olive oil mash potatoes, mixed vegetables & red wine jus (gf-df)

GREEN CRUST SALMON FILLET
gratin dauphinois potatoes, mixed green & béarnaise sauce (gf-df)

RISOTTO
broccoli, pistachios, wild mushrooms & saffron (gf)

PUDDINGS

CHOCOLATE FONDANT
strawberry white chocolate pink peppercorns sorbet

TIRAMISU
ladyfingers biscuits, mascarpone coffee & Tia Maria

LEMON POSSET
berry compote & shortbread (gf-df)

DIGESTIVE

GLASS OF LIMONCELLO

V = vegetarian / GF = can be gluten free / DF = can be dairy free

Please let us know of any dietary requirements or intolerances you may have upon ordering

We add a discretionary 12.5% service charge to all orders for our team hard work