

Love at first bite

Valentine's Day Menu

Starter

Rosemary and Garlic Studded Baked Camembert V £13.95
house bread **G, D, SD, S/SE**

Chicken Liver Parfait £7.95
red onion marmalade, dressed leaves, toasted house loaf **G, S, D, SD/SE**

Steamed Provençal Mussels GFO £8.95
black olive, capers, bread **G, MO, SD/SE**

Main Course

Beef for Two, GF £36.45
butter roasted flat iron, slow cooked shin of beef, confit tomatoes,
grilled mushroom, hand cut chips, peppercorn sauce
S, D, CE, SD

Marinated Chicken Supreme GF £18.95
grilled chorizo, pea and broad bean fricassee, parsley sauce
MU, SD/G, CR, F, SD, CE

Pan Fried Fillet of Stone Bass GF £21.95
marinated globe artichoke, roasted fennel, chervil butter sauce **F, D, CE, SD**

Dessert

Raspberry and Vanilla Crème Brûlée V, GFO £7.95
sable crumb **G, E, D, SD/P, N, S, CE, MU, SE**

Sticky Toffee Pudding V £7.45
caramel sauce, clotted cream ice cream **G, N, E, SD, D/P, S, SE**

Tasting of Chocolate V, £8.45
double chocolate brownie, milk chocolate mousse, dark chocolate bitter crumb,
salted caramel ice cream **G, N, S, E, D, SE/P**

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

v (vo): Vegetarian (on request) ve (veo): Vegan (on request) gf (gfo): Gluten-Free (on request)

Allergens (**Contains** / May Contain): C: Crustaceans • CE: Celery • D: Dairy • E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin
• N: Nuts • MO: Molluscs • MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members.
Please let your server know if you wish to remove this element.