

Wednesday 14th
February

St Valentines Night

Menu

Three courses £40.00

Starters

Stilton and walnut parfait *Go*
topped with red onion marmalade,
with sourdough soldiers

Seared scallops *G*
with cauliflower purée, squid ink sauce
and a Parmesan crisp

Feta, avocado and tomato salad *V*
mixed leaf chopped salad, lemon vinegarete

Tomato and red pepper soup *Vegan*
freshly made tomato & red pepper soup
served with garlic bruschetta

Mains

16oz Chateaubriand (to share) *Go*
(supplement of £20.00)
served with either fries, chips or mash, vine tomatoes
with both peppercorn and Diane sauces

Chicken ballentine *G*
chicken breast, stuffed with olives, sun dried tomatoes,
wrapped in bacon, peto cream, tenderstem broccoli,
Daupinoise potatoes

Tuscan stew *Vegan*
with a spiced tomato, onion, and sweet pepper stew,
with butterbeans and chopped
vegan sausage

Salmon puttanesca *G*
pan seared salmon, with a caper, olive, anchovy and
sun dried tomato sauce, tossed through pappardelle,
with chive oil and pangrattata crumb

Dessert

Assiette of desserts to share
a selection of our signature desserts to finish your evening

A discretionary Service Charge of 9% will be added to your bill.

Every penny of the service charge and tips are shared amongst our staff
on top of the fair pay they get from us.

All our food is prepared, cooked and served by humans, mistakes can happen.
Please inform us if you are not happy with any aspect of your visit. (We do care!)

V These dishes are suitable for vegetarians

Vegan These dishes are suitable for vegans

G These dishes are suitable for a gluten-free diet

Go These dishes can be made suitable for a gluten free diet

Please ensure you clearly advise your server that you require the gluten-free option.

Due to our kitchen set-up, we cannot guarantee that cross contamination will not occur