



# Valentine's day MENU


2 Courses **£45** | 3 Courses **£60**

## Starter

### Hot & Spicy King Prawns

Succulent king prawns drizzled in a sweet chilli sauce  
& garnished with spring onions & red chillies

### Tater Tots

Crispy golden potato puffs smothered in a rich red wine gravy  
and topped with creamy cheddar & mozzarella cheese.  available

### Camembert Sharer

Baked until gooey with hints of Rosemary and then served with  
thick caramelised red onion chutney and toasted bloomer

## Main Course

### 8oz Sirloin

A bistro cut of prime sirloin grilled to your taste, served with chunky chips,  
sauteed mushroom and a grilled tomato

### Mushroom Risotto


Creamy risotto with champignon & cep mushrooms topped with  
grated vegan cheese and served with a side salad

### Salmon Fillet

Flaky salmon fillet with crushed baby potatoes and grilled asparagus,  
served with a dill & chive hollandaise sauce

## Dessert

### Sticky Toffee Pudding

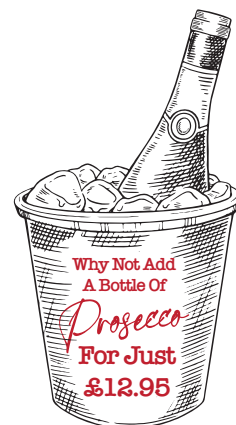
A rich toffee & date pudding smothered in hot creamy custard.  available with ice cream

### Chocolate Brownie

A rich chocolate brownie served warm with creamy vanilla ice cream and chocolate sauce

### Profiterole Sharer

A pile of light cream filled profiteroles covered in chocolate sauce and even more cream,  
ready to be tucked into together



## ANY ALLERGIES? Vegetarian Vegan Gluten Free

Please be advised that our kitchen handles ingredients that contain allergens. While we take the utmost care to prevent cross contamination, we cannot guarantee that any menu item is completely free of gluten, dairy, eggs, nuts, peanuts, soy, sesame, shellfish, fish. If you have any allergies or dietary restrictions, please inform your server before placing your order. Our team will be happy to assist you with ingredient information and suggest suitable options.

\*All weights stated are approximate and prior to cooking. \*\*Our fish has been carefully filleted however some small bones may remain.

\*\*\*Some of our foods are cooked using genetically modified soya oil.

