

OUR MENU

All of our dishes are freshly prepared using the highest quality, local ingredients by our talented chefs. If you have any allergy or dietry requirements, please speak to our team

3 COURSES FOR £35 PER PERSON

STARTERS

FRENCH ONION SOUP

gruyere beignet (D, G, E, SD)

PAN SEARED SCALLOPS

sat on black pudding with cauliflower puree and pea foam (Mo, D)

HAM HOCK SCOTCH EGG

slow braised ham hock, soft cooked egg, pea puree & bacon crumb (E, G, Mu)

BAKED CAMEMBERT

spiced apple chutney, toasted ciabatta bread (D, Sd, G)

INTERMEDIATE

PORNSTAR MARTINI SORBET (Sd)

MAINS

SLOW COOKED BBQ SHORT RIB OF BEEF

twice cooked chips, chunky slaw and beer battered onion rings (Sd, G, Mu, E)

PAN FRIED DUCK BREAST

served with Dauphinoise potato, braised red cabbage & red wine & cherry jus (D, Sd)

SALMON SUPREME, PRAWN & FENNEL RISOTTO

wilted rocket (D, SD, F, C)

BALSAMIC ROASTED ARTICHOKE & BEETROOT GNOCCHI

with baby spinach in a garlic cream sauce (G, E, D, Sd)

DESSERTS

SURPRISE SELECTION

an intriguing selection of mini indulgent desserts (D, E, G, S, N)

VALENTINE'S SUNDAE

layers of strawberry ice cream, watermelon & pomegranate jelly, winter berries & raspberry coulis (D, S)

CHEF'S SELECTION OF CHEESE

with crackers, celery and red onion chutney (D, G, Ce, SD)

TO FINISH

TEA AND COFFEE

ALLERGIES & INTOLERANCES: If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team.

We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens.

All allergens correct at time of printing.

ALLERGEN KEY:

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