



VALENTINES DAY

Thursday 13th February - Sunday 16th February
£115.00 per couple

Glass of Prosecco or a cocktail of your choice on arrival

STARTERS

Classic Prawn Cocktail

baby gem, marie rose sauce G,CR,E,F,SO

Baked Camembert *to share*

garlic & thyme, truffle oil, toasted sourdough G,L,M

Antipasti Board *to share*

salami, prosciutto, mortadella, mozzarella, mixed olives, cornichons, toasted ciabatta G,M,MU,SO

MAINS

8oz Ribeye Steak

confit flat cap mushroom, balsamic glazed vine ripened cherry tomatoes, triple cooked chips M

Teriyaki Salmon

stir fried vegetables noodles G,E,F,SE,S,SO

Vegan Courgette Cannelloni

tofu, spinach, tomato & basil sauce, toasted pine nut G,S

DESSERTS

Sticky Toffee Pudding

warm toffee sauce, vanilla ice cream E,M,SO

Warm Apple Beignet

cinnamon custard G,E,M,S

Assiette of Mini Desserts *to share*

chocolate brownie, baked lemon tart, strawberry panna cotta G,E,M,P,S,N



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All tables will be subject to a discretionary service charge of 12.5%

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya



Vegan *on request*



Vegetarian *on request*



Non gluten *on request*