



# VALENTINE'S DINNER MENU

Friday 14th February - Sunday 16th February - 5pm - 9pm

## Starters

- Homemade Soup of the Day (V, VE, DF, GF on request) £6.50
- Tomato and Mozzarella Bruschetta (V, DF & Ve on request) £6.00
- Halloumi Fries, Salad Garnish and Sweet Chilli Dip (V) £5.50
- Prawns in Filo, Hoisin and Sweet Chilli Dip £6.50
- Chicken Liver Pate served with Homemade Chutney £6.50  
and Toasted Brioche
- BBQ Pulled Pork Bao Buns £6.50
- Tempura Vegetables, Hoisin Dip (V) £5.50

## Mains

- Tandoori Coconut Vegetable Curry, Rice and Mango Chutney (V, Ve, DF, GF) £16.00
- Beef Bourguignon served with Mash Potato £17.50
- Cumberland Sausage Ring, Red Onion Gravy, Mashed Potato and Garden Peas £17.50
- Pan Fried Sea Bass Fillet Coconut Chilli Sauce, Roasted Baby Potatoes  
and Fried Greens (DF, GF) £18.00
- Deep Fried Sweet & Sour Chicken Sizzler, served with Rice and Prawn Crackers £16.50
- Grilled Halloumi and Red Pepper Burger with Fries and Mixed Salad (V) £16.00
- Vegan Buttermilk Burger served with Mixed Salad and Fries (V, VE, DF) £16.00
- Chicken Parmesan served with Chunky Chips, Mixed Salad & Garlic Mayo £16.00
- Traditional Fish and Chips, Tartar Sauce and Mushy Peas £16.00
- Pie of the Day served with Chunky Chips, Garden Peas & Gravy £16.00
- Bannatyne's Bacon & Cheese Beef Burger served with Fries and Mixed Salad £16.00

## Desserts

- Jam Roly Poly served with Custard £6.00
- Vegan Sticky Toffee Pudding with Vanilla Ice Cream (Ve) £7.00
- Chocolate Orange Cheesecake £6.00
- Sorbet Selection with Fresh Berries (GF, DF, VE, V) £6.00
- Chocolate & Coconut Tart served with Berry Sorbet (GF, DF, V, VE) £7.00

## SIDES

- Onion Rings 393 Cals (DF, V, Ve) £4
- Seasonal Vegetables 78 Cals (Ve, V, GF, DF) £4
- Chunky Chips or Seasoned Fries 434 Cals (GF, V, Ve, DF) £4
- Halloumi Fries 275 Cals £4

This menu will only be available on 14th February. Booking is essential.

GF = Gluten Free DF = Dairy Free V = Vegetarian Ve = Vegan Dishes labelled with GF and DF can be requested when ordering.

Please ask the Food and Beverage Team for allergen information in order to make your own menu choice. Please note some products on the menu contain allergens and not all ingredients are listed. This product information may change due to suppliers therefore please make sure you ask for allergen information or inform us of your allergies/dietary requirements every time you make a purchase. This information covers the 14 major allergens. If you are having difficulty viewing this please ask a member of our team. Equipment in a restaurant/kitchen area is shared and cross contamination may occur, therefore some products may not be suitable for those with allergies. Allergens are only declared if they are intentionally added to a product. Our suppliers and chefs take great care to remove any bones from our boneless items however there could be a small chance of finding one.