



# VALENTINES MENU

Available Friday 14th & Saturday 15th February 6pm-8.30pm

£40 per person to include a glass of Prosecco on arrival,  
complimentary gift and 3 course meal

## STARTERS

Wild mushroom & spinach soup, truffle creme & homemade focaccia (v, ve, gf<sup>2</sup>, df)

Salmon & herb ballotine, citrus & chive creme fraiche (gf)

Sunblushed tomato & herb arancini, sauce marinara, crisp serrano ham (v\*)

Confit duck, pistachio, ham hock & chicken terrine,  
red onion marmalade, toasted sourdough

## MAINS

Fillet of seabass, butternut squash purée, tenderstem broccoli,  
fondant potato & sauce vierge (gf,df)

Braised shoulder of lamb, buttered mash, braised red cabbage & rosemary jus (gf)

Heritage beetroot tatin, vegan style feta & glazed walnuts,  
crispy potatoes & tenderstem broccoli (v, ve, df)

Breaded turkey escalop, lemon & caper butter sauce,  
steamed spinach & chunky chips

## DESSERTS

Rich chocolate torte, crisp honeycomb, salted caramel sauce (v, ve, gf, df)

Individual baked alaska (v)

Raspberry & white chocolate cheesecake, raspberry sorbet (v, gf)

Vanilla bean pannacotta, strawberry & Prosecco jelly (v, gf)

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 chef's take great care to remove any bones from our boneless items however there could be a small chance of finding one.