



# VALENTINE'S MENU

3 course £48.00 | 2 course £43.00 | Includes a glass of prosecco on arrival

## Starters

Pan fried scallops, roasted cauliflower puree with crispy pancetta lardons (GF)

Red velvet soup with sour cream and toasted sourdough (VE)

Fig and stilton salad with rocket, candied walnuts and balsamic reduction (VE)

Arancini balls with rich marinara sauce (V)

## Mains

8oz Sirloin steak, rustic chips, roasted vine cherry tomatoes, baked field mushroom, rocket and parmesan salad with peppercorn sauce (GF)

Baked cod loin with roasted new potatoes green beans with garlic and dill cream sauce (GF)

Spaghetti puttanesca with red beans and spinach (VE)

## Desserts

Raspberry posset with strawberry compote and white chocolate shortbread

Chocolate fondant with praline sauce

Peach crumble with custard (VE)(GF)

Chocolate brownie with honeycomb and salted caramel ice cream (GF)

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

Concerns about allergies & intolerances? Visit [allergymenu.uk](https://allergymenu.uk) & enter the code BAN476

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. You can access allergen information about our menu using the 'allergy menu uk' app or website <https://allergymenu.uk>. 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.