



VALENTINE'S STEAK MENU

Friday 14th February 2025 - Sunday 16th February - 5pm - 9pm

STARTERS - Supplement £6

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

MAINS

£25.00 per person (Spa Breaks and DBB supplement charge £7.00 not included drink)

- X2 Rump Steaks served with Chunky Chips, Onion Rings, Tomato & Mushrooms with a choice of Diane Sauce or Peppercorn Sauce
- Glass of 175ml House Wine or Pint of Larger of your choice

DESSERTS - Supplement £6

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

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

Terms & Conditions

Please note that a gratuity of 10% will automatically be added to your bill. This gratuity is optional and can be removed. All tips are paid to the hotel staff.

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.