



Valentine's Menu

TO START

Tomato Bruschetta with warm burrata and a drizzle of olive oil £9

Tempura Battered King Prawns with cucumber ribbons and sweet chilli sauce
£9.50

Pork Belly Bites served with bacon onion jam and crispy onions £9

Leek and Potato Soup with warm bread £7.50

Beetroot Carpaccio drizzled with orange balsamic glaze (VE) £8

MAIN COURSE

Meat Platter for Two £60

Lamb rump, two 4oz bistro rumps, sliced pork belly, and a giant pork sausage served with roasted garlic and herb potatoes, wilted spinach, and berry jus

Duck Leg Confit £26

With creamy dauphinoise potatoes, buttered green beans and orange jus

Sea Bream £22

With chorizo infused mash, red pepper puree, and roasted root vegetables

Gnocchi (VE) £15

Pan fried with tofu and sundried tomatoes, tossed through creamy coconut sauce, and finished with a drizzle of basil oil

Mushroom Bourguignon (V) £18

With tenderstem broccoli and parsley cream

TO FINISH

Chocolate and Raspberry Mousse (VE) £7.50

Red Velvet Cheesecake £8

Chocolate Fondant £8

Apple and Blackberry Crumble £8.50

Vegan option available

