



VALENTINES DINNER MENU

STARTERS

Smoked haddock soup, scallop garnish*

Herb crusted buffalo mozzarella with tomato medley, sauce vierge (V)*

Smoked salmon tarte, dill yogurt dressing*

Melon and Vermouth cocktail with strawberries (VE) (GF)

MAINS

Sun blush chicken supreme, white wine tarragon sauce,
tender broccoli stems, baby asparagus*

Braised lamb shank, minted crushed potato, rosemary & red currant jus*

Grilled sirloin steak, portobello mushroom, grilled tomato, onion rings with
chips and peppercorn Sauce* (£5.00 supplement per person)

Tomato & roasted vegetable risotto (VE)

DESSERTS

Raspberry and white chocolate cheesecake,
raspberry coulis, vanilla ice cream

Trio of mini chocolate desserts, chocolate sauce

Sticky toffee pudding, vanilla custard

Raspberry & gin cheesecake (GF) (VE)

£29.⁹⁵ per person

*These dishes are gluten free adaptable.

VE - Vegetarian, VG - Vegan, GF - Gluten Free

Our food and beverages are produced in an environment that handles
all 14 different food allergens so we cannot entirely prevent cross contamination
of allergens so therefore cannot declare that any product will be allergen free.

Please inform a member of staff if you have any allergies or intolerances before ordering. Thank you.

