

VALENTINE'S SET MENU

THREE COURSES & A GLASS OF BUBBLES £35 PP

STARTERS

GRILLED MIXED VEGETABLES & MOZZARELLA TERRINE

With rocket & pesto dressing V GF

HAM HOCK TERRINE DF

PAN FRIED KING PRAWNS

Herb garlic butter with melba toast

MAINS

LAMB RUMP GF

With dauphinoise potatoes & sauteed cinnamon seed kale

PAN FRIED SALMON FILLET GF DF

With wild mushroom risotto

BAKED CELERIAC WITH KATSU CURRY V VG GF DF

With rice topped with pink pickled ginger

DESSERTS

LEMON POSSET GF

With strawberry coulis

PROFITEROLE

With chocolate fondue

ETON MESS PAVLOVA GF

V VEGETARIAN VE VEGAN GF GLUTEN FREE N CONTAINS NUTS DF DAIRY FREE

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Our prices and ingredients are subject to change to reflect seasonality and market value.