

# VALENTINES MENU 2022

## Starters

Duck rilette, Pistachios, Redcurrant Syrup, Toasted Sourdough <i>(Sulphites, Soya, Nuts, Wheat, Celery, Milk)</i>	8
Beetroot Tartar, Whipped Blue Cheese, Pickled Celery, Pear & Chicory <i>(Eggs, Nuts, Mustard, Soya)</i>	8.15
Smoked Salmon, Charlotte Potato, Beetroot & Spring Onion Salad, Sour Cream & Chives, Seeded Crackers <i>(Milk, Sulphites, Fish, Wheat, Celery)</i>	9
<b>Sharing Starter</b> Red Pepper Polenta, Fennel & Cabbage Slaw, Chargrilled Vegetables, Hallumi & Pesto, Crudities & Hummus <i>(Milk, Nuts, Soya, Sulphites, Egg, Mustard)</i>	17

## Mains

Sirloin of Beef, Fondant Potato with a Blue Cheese Glaze, Wild Mushrooms, Crispy Shallots, Tenderstem Broccoli, Red Wine Jus <i>(Soya, Sulphites, Milk, Celery)</i>	21
Seabass, Crab Risotto Cake, Baby Leek, Saffron & Mussel Sauce <i>(Fish, Soya, Sulphites, Wheat, Milk, Egg, Crustaceans)</i>	19
Wild Mushroom Scotch Egg, Squash Puree, Tenderstem Broccoli, Salsa Verde <i>(Milk, Egg, Soya, Wheat)</i>	15
Roast Breast of Guinea Fowl, Braised Lentils, Smoked Pancetta, Celeriac Puree, Tenderstem Broccoli <i>(Soya, Sulphites, Milk, Celery)</i>	18.5

## Sides - All £3 V, Gf, Df

Creamed Potatoes <i>(Milk) V, Gf</i>	Spring Vegetables <i>(Milk) V, Gf</i>
Fries <i>(Soya)</i>	Mixed Leaf Salad <i>(Soya, Sulphites, Mustard)</i>
Triple Cooked Chips <i>(Soya) V, Gf, Df</i> <i>Topped with Cheddar Cheese (Milk) V 3.5</i>	

## Dessert

Selection of Ice Creams & Sorbets <i>(Milk) V</i>	1.75
	Per Scoop
Crème Brulee, Redcurrant Compote, Shortbread Biscuit <i>(Wheat, Milk, Eggs)</i>	7.5
Sticky Toffee Pudding! Butterscotch Sauce, Homemade Vanilla Ice-cream <i>(Sulphites, Eggs, Milk, Nuts, Wheat)</i>	7
<b>Sharing Dessert</b> Warm Chocolate Fondant, Honeycomb, Fruits & Marshmallows <i>(Milk, Eggs)</i>	16

### **Food Allergy Notice**

Please feel free to speak with a member of our Team to discuss any allergens.

*Many of our dishes can be adapted to specific dietary requirements – please do ask when ordering your food.*

