Love at first bite

Valentine's Day Menu

Starter

Wild Mushroom Velouté V, GFO, VEO £7.95
truffled crème fraîche **G, D, SE**/SD, MU, N

Twice Baked Caerphilly Cheese Soufflé GF, V £8.95
apple and golden sultana salad, pickled shallots **E, D, MU, SD**/CE, G, N

Pan-Fried Scallops GF £10.95
curried cauliflower purée, tempura cauliflower, curry oil **MO, D**/S

Main Course

Roasted Rack of Lamb GF £28.95
goat's cheese and herb potato cake, seasonal greens and redcurrant jus
E, D, SD/CE, MU, S

Prosciutto-Wrapped Cod GF £22.95
hasselback potatoes, caper and mussel beurre blanc, samphire
F, D, SD, MO/CE, MU, C

Beetroot Risotto VE £14.95
whipped feta, pickled walnuts
G, N, SD/CE, MU

Dessert

White Chocolate and Amaretto Parfait V, GF £8.45
cherry sorbet, kirsch-soaked cherries **E, D, SD**/G, S, CE, MU

Passionfruit Cheesecake V £8.45
mango and ginger compote **G, D**/E

Vanilla Crème Brûlée V £7.95
Marsala-poached plums **D, E, SD**/MU, CE, G, LU

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

v (vo): Vegetarian (on request) ve (veo): Vegan (on request) gf (gfo): Gluten-Free (on request)
*Allergens (**Contains** / May Contain): C: Crustaceans · CE: Celery · D: Dairy · E: Eggs · F: Fish · P: Peanuts · G: Gluten · L: Lupin · N: Nuts · MO: Molluscs · MU: Mustard · S: Soya · SD: Sulphur dioxide · SE: Sesame seeds*

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.