

Valentines

SPECIAL MENU

STARTERS

Cauliflower walnut & truffle soup served with warm sourdough bread **(V)(VG)**
(GFO)

Pan fried Scallops, pea puree, black pudding and crispy pancetta **(GFO)**

Camembert served with warm bread and red onion chutney
(sharing options available) **(GFO)**

MAINS

Fillet steak with homecooked mash, carrot puree, crispy shallot, tendersteam
broccoli and beef jus (£5 supplement) **(GFO)**

French cut pork chop, fondant potato, buttered spinach, black pudding bonbon
and beef jus **(GFO)**

Curried spiced cod supreme served with sautéed new potatoes, peppers and
onions, samphire with coconut cream sauce **(GFO)**

Ratatouille, served with braised rice **(V)(VG)(GFO)**

DESSERTS

Hazelnut chocolate fondant, chocolate soil with vanilla ice cream

Passionfruit tart, mango gel, coconut crumb and coconut ice cream

Trio of local cheeses, crackers, onion chutney, grapes **(GFO)**

Vegan dessert options available on request

£35 per person

Bookings and preorders only

01425 652 489

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(V) - vegetarian | (VE) - vegan | (VGO) - vegan option | (GF) - gluten free | (GFO) gluten free option

Our food and drinks are prepared in food areas where cross contamination may occur or our menu items may not include all ingredients. If you have any questions, allergies or intolerances or wish to discuss any allergens, please let us know **before** ordering.

Vegetarian and Vegan alternatives may be affected by preparation, cooking, and serving methods could affect this. Fish dishes may contain small bones. Weights are approximate uncooked weights. All items are subject to availability.