

VALENTINE'S DAY

AT THE



STARTERS

ROASTED TOMATO, RED PEPPER & BASIL SOUP | VE, V, DF, GF

A velvety embrace of roasted tomatoes and red peppers with fresh basil.

CHARGRILLED CHICKEN & CHORIZO SKEWERS | GF

Tender, smoky skewers served with a house salad and a sweetly spiced chilli sauce.

CLASSIC ATLANTIC PRAWN COCKTAIL | DF, GF

Crisp gem lettuce topped with tender prawns in a classic Marie Rose sauce

GOLDEN BREADED BRIE WEDGES | V

Crisp, golden brie paired with a delicate salad and a whisper of cranberry sauce.

MAIN COURSE

DUO OF LAMB

A romantic pairing of slow-braised lamb shank and shredded lamb croquette, draped in a port, rosemary, and mint gravy, accompanied by tender seasonal vegetables

PAN-FRIED CHICKEN SUPREME | GF

Juicy chicken supreme in a silky wild mushroom sauce, served with comforting potato gratin and seasonal vegetables

GRILLED FILLET OF SALMON | GF

A delicate fillet of salmon with a fragrant herb and cream sauce, resting on creamy mashed potatoes and seasonal vegetables.

SPINACH & RICOTTA RAVIOLI | V

Pillowy ravioli with spinach and ricotta, drizzled with aromatic herb oil and topped with shavings of Parmesan

DESSERT

VALENTINE'S SHARING DESSERT PLATTER FOR TWO

A sweet celebration of mini cheesecakes, profiteroles, strawberries, and rich chocolate sauce

ETON MESS | V, GF

Crushed meringue and soft whipped cream mingling with a luscious berry compote.

CHOCOLATE CAKE | V

Decadent chocolate cake, lightly dusted, pure indulgence for the heart.

FRESH FRUIT SALAD | VE, V, DF, GF

Please be advised that we cannot guarantee that our food does not contain traces of Nuts or Shellfish. Whilst we do our best to remove all bones from produce some may remain. If you require information regarding the presence of allergens in any of our foods, please ask a member of staff who will be happy to provide this information.

VE= Vegan, V= Vegetarian, GF= Gluten Free, DF = Dairy Free