



Valentines Day Specials

February 13th - 14th - 15th 6pm Onwards

Starters

Pan Seared Scallops (gf)
Celeriac Puree, Crispy Pancetta & Peashoots

Textures of Beetroot (v, gf vga)
Goat Cheese and Toasted Hazlenuts

Chicken Liver Parfait (gfa)
Apple chutney, Crusty Bread and Salted Butter

To Share

Rosemary and Garlic Infused Camembert (gfa, v)
Red Onion Marmalade, Toasted Breads and Salted Butter

Mains

Pan Seared Hallibut (gf)
With Lemon Dill Sauce, Dauphinoise Potato, and Tenderstem Brocoli

Wild Mushroom Risotto (v, gf vga)
With Tarragon, Garlic Ciabatta and Rocket

Duck Breast (gfa)
With Duck Fat Fondant Potato, Confit Duck Fat Carrot, Orange Jus and Carot Puree

To Share

Dry Aged Chateaubriand (gfa, v)
Fries, Portobello Mushroom, Cherry Vine Tomatoes, Rocket Salad, Peppercorn, Diane and Garlic Butter
*£5 Supplement Per Person

Desserts

White Chocolate Mousse with Raspberry Sorbet (gf, v)
Chocolate Fondant with Salted Caramel Centre and Vanilla Ice Cream (v)
Irish Cream Cheesecake with fresh pouring cream and Market Berries

To Share

Milk and Dark Chocolate Fondue with Marshmallows, Strawberries, Bannanas and Brownie Bites (gfa, v, vga)

2 Course £27.50pp | 3 Course £35.00pp

ALLERGEN INFORMATION The initials below indicate which dishes meet specific dietary requirements. (V) Suitable for Vegetarians (GF) Gluten Free, (VG) Vegan Please notify your server of any allergies or dietary restrictions you may have. (GFA) Gluten Free Adaptable, (VGA) Vegan Adaptable