

No
26

VALENTINE'S MENU

Made with passion, served with love

STARTERS

PAN-SEARED SCALLOPS
curry sauce, crushed peas, and straw fries
GF*

ROSEMARY BAKED CAMEMBERT (TO SHARE)
tomato jam, toasted focaccia
GF*

ASPALL CIDER & WHITE ONION SOUP
chefs cheddar roll, whipped chive butter
VE* GF*

CONFIT DUCK LEG
Chinese pancakes, cucumber, spring onion, hoisin sauce

MAINS

7OZ RIBEYE STEAK
pickled onion rings, blistered cherry vine tomato, truffle & parmesan
chips, peppercorn sauce
VE* GF*

PAN-FRIED TURBOT
potato terrine, pea purée, buttered peas, broad beans & leeks,
white wine sauce
GF*

ROAST CORN FED CHICKEN BREAST
Black garlic gnocci, chestnut & thyme puree, tenderstem broccoli,
wild mushrooms, tarragon gravy

BEETROOT WELLINGTON
Mushroom & spinach duxelles, roast root vegetables, red wine sauce
VE* GF*

DESSERTS

CLASSIC TIRAMISU
V

PASSION FRUIT PANNA COTTA
coconut granola, pornstar martini sorbet
GF*

APPLE TARTE TATIN
apple crisp, vanilla ice-cream
VE* GF*

MILLIONAIRES CHOUX BUN
milk chocolate ganache, chocolate and almond soil,
salted caramel sauce, honeycomb ice-cream

SATURDAY 14TH
FEBRUARY
from 5pm



SIDES

GARLIC & HERB
CHEFS BREAD (TO SHARE)
whipped chive butter
£5.00 V GF*

HONEY & BALSAMIC
ROCKET SALAD
shaved parmesan
£4.50 V GF*

BUTTERED
TENDERSTEM BROCCOLI
toasted almond
£4.50 VE* GF*

TRUFFLE &
PARMESAN CHIPS
£5.50 V GF*

ALLERGENS

Please advise us about any allergies or special dietary requirements

V VEGETARIAN
VE VEGAN

VE* VEGAN ALTERNATIVE AVAILABLE
GF GLUTEN FREE

GF* ADAPTABLE TO GLUTEN FREE

All our food is prepared in an environment where: nuts, peanuts, gluten, sesame, milk, egg, soya, celery, mustard, lupin, fish, molluscs, crustaceans and sulphite containing ingredients are used