



Valentine's Day



Starters

- Burrata**, balsamic-roasted heritage tomatoes, with toasted sourdough (V) **£8**
Courgette and sweetcorn fritters, with lemon crème fraîche (V) **£7.50**
Grilled sardines on pea purée, with red chicory **£8**
Black-eyed pea, roasted red pepper and kale bruschetta (VE) **£8**
Spiced lamb meatballs, with green goddess sauce and crumbled feta (GF) **£8.50**

Mains

- Confit duck leg**
with sweet potato mash, Tenderstem broccoli and black cherry jus (GF) **£19.50**
Slow-cooked short rib
with creamy mash, charred shallots, Tenderstem broccoli and red wine gravy (GF) **£24**
Pan-fried sea bass
with Hasselback potatoes, asparagus, carrot and ginger purée (GF) **£19**
8oz sirloin steak
with triple-cooked chips, garlic mushrooms, roasted vine tomatoes and whisky sauce (GF) **£26**
Butternut squash and sage gnocchi
topped with pine nuts (V) **£18**
Chicken roulade
stuffed with spinach, sun-dried tomatoes and goat's cheese, with asparagus, sweet potato smash and tarragon cream (GF) **£17.50**
Mushroom and spinach faux wellington
with creamy mash, charred shallots, Tenderstem broccoli and red wine gravy (VE) **£17.50**

Desserts

- Chocolate tart** with vanilla ice cream (VE) **£7.50**
Eton mess with chocolate-dipped strawberries (V, GF) **£6.50**
Chocolate parfait with Biscoff crumb and tuile biscuit (VE, *GF) **£7**
Sticky toffee pudding with vanilla ice cream **£7.50**

*v – vegetarian, ve – vegan, gf – gluten free
gf* – gluten free option available*

