



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

