

Valentine's Menu

To Start

Sweet potato and thyme soup (v,vg,df,gfo)

Warm bread

Ham hock terrine (df,gfo)

Piccalilli, ciabatta crostini

Baby beetroots, beetroot puree, Rosary goats' cheese and candied walnuts (v,gf,n)

Harissa king prawns and Oriental slaw (gf,df)

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Champagne Sorbet

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For Main

6oz Rib-Eye steak (gf)

Vine cherry tomatoes, chantenay carrots, chunky chips

Bearnaise or pink peppercorn sauce

Vegan chicken Teriyaki

Bound in vegetables, noodles and Teriyaki sauce

Confit Duck leg (gf)

Creamy mash potato, roasted heritage carrots, orange jus

Pan fried Bream (gf)

Green beans, crushed minted peas, herb new potatoes and white wine cream sauce

Potato gnocchi (v)

Green Pesto, sun blushed tomatoes, broccoli and vegetarian hard cheese.

For Dessert

Hazelnut chocolate parfait (gf,n)

Toffee crunch ice cream

Lemon Tart

Blood Orange sorbet

Vegan Chocolate torte (vg,df)

Chocolate Ice cream, fruit sauce

English cheeseboard

Grapes, celery, chutney & crackers

Please be advised that any guests on a dinner inclusive package can upgrade to this menu for an additional £15.00 per person. Any new, individual dinner reservations are £40.00 per person.

(v) = vegetarian, (vg) = vegan, (gf) = gluten free, (df) = dairy free, (n) = contains nuts, (gfo) = dish may be prepared gluten free on request.

Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances.

Please be aware that certain dishes on the menu may contain or be prepared within the vicinity of 1 of the 14 food allergens in accordance with the Food Information Regulations 1169/2011.

Bread rolls served to your table may contain Gluten, please speak with your server if you require gluten free bread. All prices include VAT at 20%