

# VALENTINES MENU

## ARRIVAL BUBBLES

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Galanti Prosecco Extra Dry, Italy – fresh, dry, fruity sparkler  
or  
Galanti Spumante Rose – light rose fizz, raspberry & strawberry flavours

## STARTER

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Slow roast tomato soup, basil pesto oil (v) (V)  
Goats cheese bon bons, beetroot carpaccio, orange and rocket salad (v)  
Ham hock & pea terrine, pickled red onion salad, mustard dressing

## MAIN COURSE

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Corn fed chicken breast, fondant potato, crispy shallots, buttered peas & broad beans, salsa verde (GF)  
Pulled lamb stew, rosemary dumplings, caramelised onion mash, winter greens  
Seabass fillet, bubble & squeak potato cake, ratatouille, crispy leeks (GF)  
Sweet potato, chick pea & spinach curry, rice (v) (V) (GF)

## DESSERT

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Strawberry shortcake - strawberries, cream, shortbread biscuits, strawberry coulis  
Sticky toffee pudding, stickier toffee sauce, sweetened cream (GF)  
Stilton, smoked cheddar, brie, red onion marmalade, walnut & celery salad, oat cakes

(v) are suitable for vegetarians  
(V) are suitable for vegans  
(GF) Gluten Free

EU Food allergen information contained within menu items is available via QR code or from a team member.  
All weights are approximate prior to cooking. All prices include VAT at the current rate.

