VALENTINES DINNER MENU

NOW BOOKING - 34.95 per person

GLASS OF PROSECCO or Glass of Elderflower Fizz

STARTERS

Tempura Lightly Curried Cod Cheeks, with a Red Chilli Salad, Mango Chutney and Mint Raita. Tempura Seitan with a Vegan Garlic Aioli** VE

Udon Noodles in a Miso Broth with Peppers, Bok Choi and Daikon, finished with fresh Red Chillies & Coriander V VE GF

Slow Roasted Pork Belly, with Pan Fried Chorizo and Black pudding, drizzled with Parsley Oil. G

Bruschetta, Grilled Sourdough Toast, Torn Burrata Cheese on a Sun-Dried Tomato and Olive Base with Pine Nut Pesto and Balsamic*

MAINS

Oven Roasted Pork Chop, with Thyme Infused Roasted Root Vegetables, Chive Mash & Parsley Sauce GF Miso Glazed Salmon Fillet, Served on a Bed of Coriander and Chilli Black Rice with Sesame Greens and Curry Oil. GF Miso Glazed Seitan* VE

Beetroot and Goats Cheese Ravioli, with a Sage Butter, Spinach and Toasted Seeds V Beetroot and Sage Gnocchi, Garlic Wilted Spinach and Toasted Seeds^{**} VE

Pan Fried Chicken Supreme, served with a Butterbean and Chorizo Cassoulet and Sourdough Croutons*

Vegan Style Moussaka – Layered Aubergine, Herbed Mushrooms and Tomato Sauce with a Gratinated Garlic and Vegan Cheese Top VE

PALETTE CLEANSER: Blood Orange Sorbet VE GF

DESSERTS

Baked Blackberry Cheesecake, served with a Vanilla Ice Cream and Fresh Blackberries*

Rich Chocolate Brownie served with a Salted Caramel Ice Cream GF

Frangipane Bakewell Tarts, served with a side of Raspberry Jam

Crispy Cinnamon Sugared Churros with a Peanut Chocolate Sauce

Chocolate Brownie with a Caramel Sauce Topping, and Vegan Vanilla Spiced Gelato** VE GF

Lemon Cheesecake with Grilled Peaches, and Fresh Fruit** VE

Raspberry Chia Seed Pudding, Fresh Raspberries** VE GF

TO TAKE HOME WITH YOU: Homemade Strawberry Shortbread and Rum Truffles

*This dish can be made Gluten Free (GF) please let us know on order **This Dish is a Vegan (VE) alternative option

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NOW BOOKING - FRIDAY 14th February