



## GALENTINE'S DAY MENU

44.95pp 3 course set menu

Friday 13<sup>th</sup> February 5pm-8pm

Complimentary bottle of prosecco with a table of 4 booking

### STARTERS

**BUTTERNUTSQUASH & FETA SOUP (V)**

*Served with warm focaccia*

**BANG BANG CAULIFLOWER (V)**

*Served with a hoisin sauce*

**NDUJA & CHORIZO ARANCCINI**

*Served with garlic aioli*

**SHARING CHARCEUTERRIE PLATTER TO START** | supplement of 4.95 pp  
*With chorizo, Parma ham, prosciutto, olives, focaccia bites and selection of cheeses served for two*

### MAINS

10oz **RIB-EYE STEAK**

*Served with hand-cut chips, Portobello mushroom and  
Choose from: peppercorn/chimichurri/whiskey cream sauce*

**MUSHROOM & LEEK RISOTTO (V)**

*Silky mushroom and leek risotto made with Arborio rice, layered with a parmesan disc*

**PRAWN & PANCETTA ALFREDO**

*Creamy Alfredo pasta with tender prawns and smoky pancetta, served with garlic focaccia*

**PAN-SEARED CHICKEN (GF)**

*Tender chicken breast finished in a white wine and pancetta sauce, served with vibrant rainbow chard and roasted new potatoes, scented with garlic and rosemary*

### DESSERTS

**LEMON CHEESECAKE (V)**

*Served with vanilla ice cream*

**PROFITEROLE SHARER (V)**

*Pastry profiteroles filled with smooth cream and drizzled  
with a warm chocolate sauce, served for two*

**CHOCOLATE TORTE (V)**

*Served with raspberry sorbet*

V = Vegetarian    VE - Vegan    GF - Gluten Free

Please advise a member of staff of any allergies or intolerances when ordering food – our menus, ingredients and recipes are subject to change. Due to the food in our kitchen being produced using shared equipment, we cannot guarantee any food is allergen-free but will aim to accommodate each customer where possible.