



## VALENTINE'S DAY MENU

44.95pp 3 course set menu with a complimentary glass of *Prosecco Spumanté* upon arrival

### 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.