

# VALENTINE'S DAY 2024

## 3 COURSES £32.95

### STARTERS

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#### BURRATA & BLOOD ORANGE SALAD (v) (n) (gf)

With toasted hazelnuts, watercress, raddichio, capers with a chilli honey dressing

#### GARLIC MUSHROOMS (v) (ve\*) (gf\*)

Sautéed field & wild mushrooms with garlic, lemon & parsley cream with toasted baguette

#### BEETROOT CURED SALMON GRAVADLAX (gf)

With pickled beetroots, mixed leaves & horseradish crème fraîche

#### CHICKEN LIVER & ROSEMARY PÂTÉ (gf\*)

With clarified butter & pink peppercorns, toasted bread & Maria's chilli tomato marmalade

#### TOMATO & BASIL BRUSCHETTA (ve) (gf\*)

Cherry vine, plum & sun-blushed tomatoes, red onion, garlic & fresh basil on toasted bread

#### GAMBAS AL PIL PIL (gf\*) (£1.50 supplement)

King prawns pan fried with garlic & guindilla chillies, served with toasted baguette

### MAIN COURSES

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#### DUO OF PORK (gf)

Roast loin & belly of pork, fondant potato & creamed savoy cabbage with wholegrain mustard sauce

#### CHARGRILLED GRASS FED SIRLOIN STEAK (gf) (£3 Supplement)

Served with peppercorn sauce, grilled tomato, flat mushroom, dressed rocket & skin-on fries

#### PAN ROASTED COD LOIN (gf)

On crushed new potatoes with sicilian caponata & sauce vierge

#### HONEY GLAZED BARBARY DUCK BREAST (gf)

With pancetta wrapped green beans, spiced red cabbage, pommes purée & red wine jus

#### ROASTED CHICKEN SUPRÊME (n) (gf)

Stuffed with mozzarella, prosciutto & basil pesto, served on sun-blushed tomato, tarragon & cream risotto with dressed watercress

#### MOROCCAN FALAFEL (v) (ve\*) (n)

Spiced vegetables, fruity couscous, flaked almonds, tzatziki & toasted pitta bread

### DESSERTS

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#### VALENTINE'S SHARING DESSERT (gf\*)

Strawberry & passionfruit mess, rhubarb & gin crumble, triple chocolate brownie, raspberry crème brûlée & sicilian lemon tart

#### CLASSIC CRÈME BRÛLÉE (gf)

Sugar glazed baked vanilla pod custard

#### WARM FRANGIPANE & RASPBERRY TART (ve\*) (gf) (n)

Served with vanilla ice cream & raspberry coulis

#### CHOCOLATE & SALTED CARAMEL TART

Milk & dark chocolate ganache tart served with vanilla pod ice cream