

HAPPY VALENTINE'S DAY

VALENTINE'S DAY OFFER – 3 COURSES FOR £30

STARTERS

Ham hock and pea terrine
served with fruit chutney
and warm ciabatta

Pea and ricotta arancini
served with kaleslaw
and pesto (v)

Tomato and basil soup
served with toasted
sourdough bread (v)

MAINS

8oz British sirloin steak
served with a peppercorn
sauce, cherry tomatoes,
a flat mushroom and
chunky chips

Suggesting Pair:
Malbec, Luna del Sur,
Argentina (Argentina)

Chalk Stream trout fillet in
a Prosecco and lobster sauce
served with Pommes Anna
potato, tenderstem broccoli
and baby carrots

Suggesting Pair:
Pair with Sauvignon blanc,
Mud House, Marlborough
(New Zealand)

Lentil Dahl served with
dukkha spiced squash and
naan bread (vE)

Suggesting Pair:
Pair with Pinot noir,
Wild Ferment, Errázuriz
(Chile)

DESSERTS

Granny Smith Apple Cremoux,
light and creamy. Roasted
Pink Lady apple with white
Chocolate Crunch (v)

Biscoff cheesecake,
on a caramel flavour
base, served with
toffee sauce (v)

White chocolate tart
topped with a passion
fruit glaze served with
mango coulis and vegan
vanilla ice cream (vE)

Key: (v) – Suitable For vegetarians (vE) – Suitable For vegans

OBSERVATIONS: All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A discretionary service charge (12.5%) will be added to your bill, excluding in-room dining where a tray charge may be applied. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.