

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 tomatos, 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.