

# Valentine's Day Menu

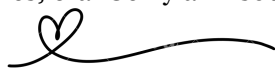
Roasted Tomato and red pepper soup, herb croutons, basil crème fraiche (gf av, v, vegan av)

King prawn, crab and avocado cocktail, marie rose sauce, preserved lemon, brown bread and butter (shellfish, gf av)

Pulled beef hash cake, crispy hens egg, truffle mayonnaise (gf av)

Sticky Korean BBQ chicken wings, kimchi, shredded spring onions, toasted sesame seeds (gf av)(sesame)

Confit duck leg croquette, pickled vegetables, cranberry and sour cherry compote, candied orange peel (gf av)



Oven baked plaice, chateau potatoes, burnt cauliflower puree, warm tartare butter sauce (gf av)

Chargrilled flat iron steak, stuffed ratatouille mushroom, nigella seed onions rings, smoked paprika fries (gf av)

Cumin and red chilli spiced celeriac, saag aloo, goan coconut curry sauce (gf av, v, vegan av)

Braised shin of beef stifado, herb roasted potatoes, gremolata (gf av)

Oven baked Coley supreme, spaghetti alla puttanesca, dill pesto (gf av)

Homemade pot pie, hand cut chips, seasonal vegetables (gf av)

8oz chargrilled burger, Henllan brioche bun, bacon, Emmental cheese, caramelized red onion, coleslaw,  
house seasoned fries



Dark chocolate ganache, toasted meringue, pecan pralines (nuts, gf av)

Apple charlotte pudding, spiced apricot compote, crème anglaise (gf av)

Banana churro waffles, dulce de leche, cinnamon sugar, whipped Chantilly cream

Baked lemon and ricotta cheesecake, lemon curd, confit lemon, whipped Chantilly

Sticky toffee and date pudding, cinder toffee, salted caramel ice cream

2 Course £32.00 or 3 Course £38.00

