

Valentines Menu

Our food is freshly prepared with the very best ingredients from local suppliers. Almost every element on our menu is made by us, a rarity in today's pub industry. We believe it's worth the extra time and effort so you can taste the difference.

We sincerely hope you enjoy dining with us.

To Start ...

QUEEN SCALLOPS garlic cream cheddar cheese & sourdough gf*	9.50
LAMB KOFTAS caramelised onion hummus pitta & salad gf*	7.50
WILD MUSHROOMS ON TOAST truffled cream & toasted sourdough v gf*	7.50
MEZZE SHARING PLATTER hummus, salt & pepper prawns, potato skins, cauliflower fritters, chipolatas, olives, dips & breads	16.50

Mains

8oz VENISON HAUNCH STEAK fondant potatoes braised cabbage & red currant jus gf	25.00
PAN FRIED HAKE FILLET mash bacon lardons wild mushrooms & red wine sauce gf	19.50
CELERIAC 'STEAK' chips mushrooms tomato & pepper sauce v gf	17.50
SURF n TURF SHARING PLATTER bedrock steak, seabass fillet, garlic king prawns, lamb cutlets, vegetables, potatoes & sauces gf	50.00

To Finish ...

TIRAMASU white chocolate & mascarpone	7.50
SHARING DESSERT PLATTER profiteroles, chocolate brownie, white chocolate brûlée, chocolate strawberries & vanilla ice cream v gf*	16.50

GF - Gluten Free GF* - Gluten Free Option VE - Vegan V - Vegetarian

If you have any dietary requirements or allergies, please let a member of staff know when ordering