

VALENTINE'S DAY

NO-GLUTEN CONTAINING MENU

Dishes on this menu are made with ingredients that do not intentionally contain gluten. Due to the risk of cross-contamination we cannot guarantee our dishes are 100% free from gluten. Please ensure a member of the team is aware you are ordering from our No-Gluten Containing Menu.

Three courses for £26 per person

CELEBRATORY TIPPLES

Bramble Twist Bombay Bramble Gin, Chambord & Schweppes Lemonade £8

Pink Berry Spritz Warner's 0% Pink Berry, Fever-Tree Raspberry & Orange Blossom Soda £6

Why not add a bottle of Riesling, Australia OR Nero d'Avola, Italy for £20

LET'S BEGIN

Mediterranean Medley (VE) edamame houmous, golden beetroot, broccoli and spiced chickpeas with pomegranate and mixed seeds

Apple Glazed Pork Belly with crunchy cabbage & beetroot salad

MAIN EVENT

Confit Duck Leg (£3 supplement) with a roasted new potatoes, wilted spinach, whole roasted shallots, balsamic cherries and charred chicory

Sea Bass & Seared Scallops† pan-fried sea bass fillets and seared scallops on a bed of pea, mint & courgette risotto

7oz Fillet Steak (£7 supplement) with wilted spinach, stuffed mushroom your choice of jacket potato & butter, mashed potato or side salad. Served with merlot beef dripping gravy

Our burgers are served on a toasted seeded roll with shredded lettuce, tomato and red onion with a choice of jacket potato or salad

Cheese & Bacon Burger hand-pressed beef burger, smoked cheese, smoked streaky maple-bacon and BBQ dip

Sriracha & Beyond Burger (V) Beyond Burger® patty, sriracha roasted cauliflower, smoked cheese and sriracha mayo

SOMETHING SWEET

Spiced Caramel Panna Cotta (V) vanilla panna cotta with a spiced caramel sauce, served with clotted cream ice cream

Ice Cream & Sorbet (V) with three scoops, various flavours, topped with chocolate or salted caramel sauce

Ice Cream & Sorbet (VE) with three scoops, various flavours, topped with strawberry sauce