



To Book Call 01562 700229

## VALENTINE'S MENU

Severn & Wye Cured Smoked Salmon & King Prawns on a Citrus Dressed Salad (gf)

Leek & Potato Soup & Ciabatta Roll (vea)

Duck & Orange Pate with Spiced Fruit Chutney & Toasted Baguette (gfa)

Breaded Fried Camembert with Cranberry & Orange Zest (v)

Crispy Chicken Goujons with Sweet Chilli Drizzle

Tempura Battered Cauliflower Bites with Pomegranate Seeds (ve)

---

10oz Rib Eye Steak with Dauphinoise Potatoes, Portobello Mushroom & Roasted Tomatoes on the Vine & a Pink Peppercorn Sauce (£3.50 supp) (gf)

Buttermilk Chicken Fillet smothered in Cheddar & BBQ Sauce in a Brioche Bun served with Chunky Chips & Asian Slaw

Roasted Cod wrapped in Palma Ham on Crushed New Potatoes, Fine Green Beans & Dijon Cream (gf)

Beef Bourgignon with Cheddar & Chive Mashed Potatoes & Seasonal Vegetables (gf)

Root Vegetable Tagine, Rice & Tenderstem Broccoli (ve/gf)

---

Homemade Ferrero Rocher Cheesecake (v)

Pecan Brownie with Spiced Fruit Ice Cream & Salted Caramel Sauce (gf)

Sticky Toffee & Rum Pudding with Vanilla Ice Cream (gf)

Prosecco & Strawberry Sorbet (ve/gf)

Valentines Dessert Platter to Share

2 Courses £27.95

3 Courses £32.95

Valentines Menu served Friday 13<sup>th</sup> & Saturday 15<sup>th</sup> February from 5pm. Bookings strongly advised.

Please make our staff aware of any Food Allergies or Dietary Requirements. Some dishes may contain nuts (n). Some dishes can be made with Gluten Free Alternatives-Please ask staff for details-Subject to Availability. All dishes are made in an environment which is exposed to Nuts, Gluten and other Allergens and our menu descriptions do not include all ingredients. Full Allergen Ingredient Listing is Available upon Request. (vea=vegan available upon request)