



# St. Valentine's Night

Monday 14<sup>th</sup> February 2022

## ♥ Starters

Mussels braised in Aspalls cider topped with crispy pancetta and served with warm homemade ciabatta £7.45 | £12.95 <sup>(gfa)</sup>

Goat's cheese, beetroot and pine nut salad served with warm homemade ciabatta £6.45 | £10.95 <sup>(v/gf/va)</sup>

Lamb kofta and toasted pitta bread strips served with a mint and yoghurt and a tomato and paprika dip £6.95 | £11.95 <sup>(gfa)</sup>

## ♥ Mains

Herb-crusted lamb rump steak served with oven roasted new potatoes, wilted spinach, roasted heritage carrots and a pancetta and shallot red wine jus £18.95 <sup>(gfa)</sup>

Poached smoked haddock on a bed of creamy mustard mashed potatoes topped with a poached egg and served with Parma ham wrapped asparagus £14.95 <sup>(gf)</sup>

Mozzarella and sun-dried tomato stuffed chicken breast wrapped in Parma ham and served with potato gnocchi and grilled asparagus £15.95

Prosecco, sundried tomato and asparagus risotto topped with toasted pine nuts and rocket served with homemade garlic ciabatta £12.95 <sup>(v/va)</sup>

## ♥ Desserts

Baileys molten lava cake with vanilla whipped cream £6.95

Vanilla panna cotta topped with raspberry and gin jelly and raspberry compote £6.95 <sup>(gf)</sup>

To share - Trio of chocolate cherry and pistachio brownie, chocolate dipped strawberries with vanilla ice cream, strawberries and cream cheesecake £13.95

Chefs: Emma Heart and Nathan Lovelock

Proprietor – Simon Peck

V – Vegetarian | VG – Vegan | VA – Vegan Alternative | GF – Gluten free | N – Contains nuts | DF – Dairy free

*Please advise staff if you have any food allergies or intolerances. We will do all we can to accommodate your dietary requirements, however cannot guarantee that foods do not contain traces of any allergens.*