

GALENTINES DAY

Menu

GLASS OF PROSECCO ON ARRIVAL

& YOUR CHOICE OF COCKTAIL

STARTERS

Whipped Burrata (v gf)

charred pear / watercress / honey / hazelnut crumble

Fillet of Beef Carpaccio (gf)

shaved parmesan / dressed rocket / anchovy aioli / crispy shallots

Bang Bang Prawns

stir -fry vegetables / hoisin sauce / sesame rice noodles

Roasted Red Pepper & Almond Arancini (vg gf)

marinated courgette / balsamic cherry tomatoes / romesco sauce

MAINS

Miso Glazed Celeriac Steak (vg gf)

spring onion wild rice / pak choi / smoked tofu lardons

Wild Mushroom, Ricotta & Sundried Tomato Gnocchi (v gf)

truffled wild mushrooms / herb baked ricotta / tomato oil

Herb Crusted Rump of Lamb (gf)

potato dauphinoise / maple glazed carrots / carrot top pesto
/ carrot & star anise puree/ pan jus'

Parma Ham Wrapped Cod Loin (gf)

sweet potato, samphire & caper hash / prosecco cream sauce / nori crisp

8^{oz} Sirloin Steak (gf)

rosemary fries / rocket & parmesan salad / roasted mushroom & tomato /
onion rings / pink peppercorn sauce
£6.50 supplement

DESSERT

Sticky Toffee Date Pudding (vg gf)

pear compote / toffee sauce / vanilla ice-cream

Dark Chocolate Crèmeux Tart (v)

balsamic roasted figs / honeycomb / chocolate crumb

Strawberry & White Chocolate Cheesecake (v)

strawberry sorbet / white chocolate sauce / strawberry popcorn / strawberry sauce

Seven Stars Cheeseboard (v gfa)

Cheddar, Brie, Stilton / crackers / red onion chutney / celery / pear

TEA / COFFEE & CHOCOLATES INCLUDED

39.95 PER PERSON