



VALENTINES DINE OUT FOR 2

Available 9th - 15th February 18.00 - 21.00
£49 per person, with a bottle of wine*

STARTERS

Confit Estate Duck
Yorkshire Rhubarb, Hazelnut
GFO, DF

Watermelon & Aged Balsamic
Pine Nut, Feta Basil
V, GFO

Crab
Apple, Seaweed Mayo
GFO, DFO



TO SHARE

Baked Camembert
Red onion Marmalade, Sourdough

MAIN

Pan Fried Salmon
Buttered News, Baby Leaf
Spinach, Olive
GF

Asparagus & Pea
Penne
Courgette, Basil, Ricotta

Corn Fed Chicken Supreme
Dauphinoise, Broccoli, Mushroom,
Dijon & White Wine Sauce

TO SHARE
32oz Sirloin, Chilli Prawns
Chips, Watercress, Confit Tomato & Mushrooms
Supp £10 **



DESSERTS

Chocolate & Hazelnut
Choux
Clotted Cream

English Burnt Cream
Shortbread
Passion Fruit

Frozen Annabel's
Strawberry Parfait
Meringue

TO SHARE

Tiramisu
Caramel & Baileys
Supp £5 **

*Bottle of complementary house Red or White wine when purchased for 2

** Supplement per person

A discretionary **10% service charge** is added, 100% shared fairly and evenly across our amazing team.

If you have a food **allergy or intolerance**, please speak to a member of our team before placing your order to discuss your needs.

GFO - Free From Gluten containing ingredients | **GFO** - Modified to be made without gluten containing ingredients | **V** - Vegetarian

DF - Free from dairy containing ingredients | **DFO** - Modified to be made without dairy containing ingredients | **VE** - Vegan | **VEO** - Modified to be made Vegan friendly

Our food is prepared in a kitchen where common allergens, including nuts, gluten, and dairy, are present.

We take precautions to prevent cross-contamination, but we cannot guarantee that any product is entirely allergen-free.