



# VALENTINES DINE OUT FOR 2

Available 9<sup>th</sup> - 15<sup>th</sup> 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.

**GF** - 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.