



No. 32

VALENTINE'S MENU 2026

£39.50pp

STARTERS

TEMPURA PRAWNS

Sweet Chili Dip

BEETROOT CARPACCIO

Served with Feta Cream, Nuts and Balsamic reduction (V/VG)

GLAZED PORK BELLY

Burnt Apple Sauce & Pork Crackling

CHICKPEA FRITTERS (V) (VG)

Sweet Potato Mousse, Spicy Harissa Dip, Toasted Sesame, Watercress

MAINS

GRILLED RIBEYE STEAK

Duck Fat Chips & Peppercorn Sauce
(£7.50 Extra supplement)

BAKED HERB SALMON FILLET

Pac Choi, Turmeric & Ginger Rice

BLACKENED CHICKEN

Coleslaw, Mixed Salad, Garlic Aioli & Fries

MISO AUBERGINE (VG)

Toasted Sesame Seeds, Chopped Chives & Sautéed Potatoes

DESSERTS

HOT STICKY TOFFE PUDDING (V)

Vanilla Ice Cream

MANGO & RASPBERRY SORBET (VG)

SHARING CHEESE PLATTER
Onion Chutney, Crackers & Grapes
(£3.00 extra Supplement)

Please make a member of our team aware of any allergies or dietary requirement's

There may be traces of gluten and nuts in our dishes.

V – Vegetarian VG – Vegan