

Valentine's Menu

AVAILABLE MONDAY 10TH - SATURDAY 15TH FEBRUARY
3-COURSES £20.95

STARTERS

OVEN-BAKED BUTTON & PORTOBELLO MUSHROOMS in a garlic & mature Cheddar sauce served with rustic bread (v)

CHARGRILLED LAMB KOFTAS glazed with chipotle chilli jam, served with tzatziki and dressed slaw

KING PRAWN COCKTAIL* dressed with lobster-flavour mayonnaise served with rustic bread

DUO OF PÂTÉ* coarse pork & Madeira pâté and duck liver parfait served with Bramley apple butter, blackcurrant curd, baby gherkins and rustic bread

SEARED SCALLOPS & BLACK PUDDING served on minted pea puree and crispy bacon (+£2)

STICKY PLATTER (FOR 2 TO SHARE) maple glazed chicken wings, prawns & chorizo in garlic butter, lamb koftas, salt & pepper calamari, with a chipotle chilli mayo and a stone-baked garlic flatbread. (+£2pp)

MAINS

SEARED FILLETS OF SEA BASS* with a pea & smoked pancetta velouté, broccoli and spring onion mash

WAGYU BURGER premium beef, specially bred for its unique texture and mouth-watering flavour, with tomato salsa, mayo and homemade onion rings, served with skin-on fries

SLOW-COOKED PORK BELLY* with black pudding mash, crispy crackling, baby spinach, green beans and a brandy & pink lady apple jus. *Why not add scallops? (+£4)*

KING PRAWN, LOBSTER & CHORIZO LINGUINE with tomato, coriander and red chilli

ROASTED CARROT & APRICOT CHUTNEY TART topped with goat's cheese & omega seeds, with a watercress & apple salad, served with baby potatoes (v)

HUNTER'S CHICKEN chargrilled chicken breast, topped with smoked Cheddar and a 4oz gammon steak, served with triple-cooked chips and a barbecue sauce

ROASTED MONKFISH* with tempura prawns, mussels and leeks, served with dauphinoise potatoes and bouillabaisse sauce (+£2.50)

8oz RUMP STEAK expertly aged for superb flavour and tenderness, served with triple-cooked chips, homemade onion rings and a thyme-roasted tomato. *Why not upgrade to a 10oz ribeye? (+£4)*

PUDDINGS

BELGIAN CHOCOLATE BROWNIE* with chocolate sauce and Irish liqueur ice cream (v)

BAKED VANILLA CHEESECAKE with a shortbread biscuit base, served with Herefordshire blackcurrants in sauce (v)

BRITISH CHEESE BOARD*† Shepherds Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester, Isle of Man Vintage Cheddar, with a selection of Fudge's nut & mixed seed biscuits, grapes and caramelised red onion chutney (v) (+£2.50)

STICKY TOFFEE PUDDING sticky toffee and date sponge, topped with salted butterscotch sauce and custard (v)

LEMON MERINGUE PIE a zesty pudding, served with raspberry coulis (v)

A £5 per person deposit is required for all bookings from 7pm onwards on 14th and 15th February.

NOW TAKING BOOKINGS
ASK A MEMBER OF THE TEAM FOR DETAILS

ALLERGEN INFORMATION - Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

* Contains alcohol. † Contains tree nuts and/or peanuts. (v) = made with vegetarian ingredients; (ve) = made with vegan ingredients. However some of our preparation and cooking methods could affect this. If you require more information, please ask your server.
pp = per person.