

DINNER



MENU

VALENTINE'S MENU

APPETISER

Caprese brochettes with crostinis and olives (GF available)

STARTER

seafood platter with a selection of sauces (GF)

MAINS

roast rump of lamb, baby vegetables, fondant potatoes, port and redcurrant jus (GF)

DESSERTS

Assiette of chocolate (GF available)

Vegetarian, Vegan options available on request

MENU COST INCLUSIVE OF VAT £12.95

All food items can contain some or all of the following: Gluten-containing Cereals (Wheat, Rye and Barley), Crustaceans, Molluscs, Fish, Peanuts, Lupin, Tree Nuts (such as Walnuts, Almonds and Hazelnuts), Soya, Eggs, Milk, Celery, Mustard, Sesame, Sulphur Dioxide (found in Dried Fruits and Wine)
Please consult with Front of House Staff if you have an allergy



For bookings please call 01484 437019

Some dishes may contain nut or nut products