

Valentines

MENU

3 COURSES £25.95 · 2 COURSES £22.95

STARTERS

- Pulled Pork Croquettes**, chorizo jam, sour cream
- Tandoori Chicken Skewers**, mango chutney, raita (gf)
- Roasted Squash & Beetroot Falafel**, pomegranate, pumpkin seeds (vg)
- King Prawn Caesar Salad**, burnt lemon
- Caramelised Goats' Cheese**, pear & walnut salad (gf)

MAINS

- Pan Fried Local Hake**, wild mushroom & tarragon risotto, pink grapefruit & watercress salad (gf)
- 8oz Flat Iron Steak**, grilled tomato, mushroom & chips (gf)
- Chicken Parmigiana**, sunblushed tomato sauce, basil pesto, sweet potato fries
- Fish Pie**, cod, haddock, prawns & mussels in a rich cheese sauce topped with creamy mash, seasonal greens
- Sweet Potato & Mushroom Cannelloni**, butter beans, braised endive (vg)

DESSERTS

- Baileys Crème Brûlée**, chocolate shortbread (v)
- Sicilian Lemon Pudding**, vanilla bean custard (v)
- Gin & Raspberry Cheesecake**, raspberry sorbet (v) (gf)
- Caramelised Pineapple Sundae**, coconut, passion fruit (vg) (gf)
- Warm Chocolate Brownie**, strawberries, clotted cream (v)

Guests with Allergies / Dietary Requirements: If you or any guests in your party have any dietary requirements, please let us know at time of booking. Allergen info is available upon request. If any guests have intolerances to specific allergens, please let us know and we will be able to say which of our dishes are safe to eat.

Graze