

## Valentínes Day Menu £39.95 Three Course

## **Starters**

- Roasted Red Pepper, sweet potato and papríka soup VE GFO
- Handmade wild mushroom tortellini with truffle garlic & parmesan v
  - Baked camembert with garlic flatbread and chilli oil to share VGFO
    - Scallops with pea and chorizo +£3.00 supplement

## Mains

- Lamb shank with glazed baby veg and creamy mash GFO
  - Seabass linguini with morrell mushrooms
- Roast satay cauliflower with coconut rice & roasted peanuts VE GFO
- 40z beef fillet, beef cheek croquette charred, sprouting broccoli, mushrooms, brandy sauce and triple cooked chunky chips GFO

## Desserts

- ullet Lees dipping doughnuts served with chocolate and strawberry sauces  ${\it ve}$ 
  - ullet Apple tart served with vegan ice cream ve
  - Dark chocolate fondant, pístachío & strawberry GFO VE
  - Glazed strawberry cheesecake with vanilla ice cream GF

Add some fizz...

Prosecco £20.00 Champagne £30.00