



## Valentine's Menu

Three courses designed for couples to experience  
the delicious flavours of locally-sourced ingredients.

## Starters

Baked Garlic & Thyme Camembert to Share (V) (GF) £12.5  
Crispy Ciabatta

Crab & Prawn Cocktail (GFO) £8.5  
Tomato & Cucumber Salsa & Brown Bread Soldiers

Ham Hock & Parsley Terrine £8.5  
Cranberry Chutney & Mixed Leaf Salad

Brie, Peach & Bacon Tart £8  
Mixed Leaf Salad



## Mains

Today's Steak (GF) £22  
Field Mushroom, Oven-Roasted Tomato, Caramelised Onion & Chunky Chips  
Add Garlic Butter +£1.5 Add Peppercorn Sauce +£3

Stuffed Chicken Breast with Spinach & Mushroom £18.5  
Asparagus & Mushroom Sauce

Fillet of Salmon £17.5  
Tender Stem Broccoli, New Potatoes & Lemon & Dill Butter

Wild Mushroom & Spinach Tagliatelle (GFO) £15  
Garlic Cream & Baby Mozzarella



## Desserts

Red Velvet Cake £7  
White Chocolate Sauce

Selection of Cheese (V) £8.5  
Celery, Apple, Chutney & Biscuits

Peppermint Crispy £7  
Creamy Caramel Sauce

Trio of Sweets £13  
Lemon Posset, Chocolate Brownie & Eclair



V - Vegetarian  
GF - Gluten Free, GFO - Gluten Free Option  
Please inform a member of staff of any allergies.

The  
seven  
stars

EAT • DRINK • SLEEP