

# Valentines Menu

Served from 5pm, Tuesday 14th February



## TO START



### Duck Niçoise

Duck breast, blue cheese bonbon, soft boiled egg, leaves & vinaigrette (gf) 10

### Spinach & Potato Frittata

Halloumi, spinach pesto, tomato sauce (v, gf) 8

### Moules Mariniere

Mussels, white wine & shallots cream sauce, Ciabatta 8.50

## MAIN COURSE



### *Sharing* 16oz Chateaubriand

Salt Aged Waterford Farm Chateaubriand, chunky chips, roasted garlic portobello mushroom, plum tomatoes, onion rings, peppercorn sauce (gf) 70

### Pan Fried Cod Fillet

Chorizo, mussels, new potatoes, tender stem broccoli, butter emulsion (gf) 22

### Butternut Squash Risotto

Spinach, blue cheese bon bon, pesto (gf, v, ve avail) 18

## Dessert



### *Sharing* Assiette

Mixed berry cheesecake, Chocolate brownie, Lemon & White Chocolate Macaroon 12

## Cocktail



### Valentines Martini

Raspberries, vanilla, vodka 8 | 2 For 12

All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

v-vegetarian / ve-vegan / gf-gluten free

Early Bird Offer—Drinks are house drinks, including cocktails..... Exclusions apply.





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