

Love at first bite

Valentine's Day Menu

Starter

Whipped Feta VE, GFO £9.95

baked figs, pomegranate candied walnuts, focaccia crostini
G, N, SD/P, S, CE, MU, SE

Mussels GFO £12.95

'Nduja tomato sauce, ciabatta **MO, G, SE, SD/L, E, D, CE, MU**

Ox Tail Risotto GF £12.95

red wine jus, crispy kale, Grana Padano **SD, D, E, CE, MU**

Main Course

Steak Sharing Board GF £90.00

12oz sirloin, 8oz salt aged rump bone marrow bordelaise, skin on truffle fries, onion petals, garlic oyster mushrooms, roasted vine tomatoes
SD

Chef's Cajun Spiced Salmon Supreme GF £24.00

sauce vierge, roasted charlotte potatoes, samphire
F, D/C, MO, CE, MU

Wild Mushroom Bourguignon Pie VE £19.00

sweet potato purée, wilted kale, redcurrant jus, maple roasted carrots
G, SD, CE/C, MO, F, L, S, E, D, MU

Dessert

Yorkshire Forced Rhubarb Mess V £8.00

candied rosemary **D, E/G, S, CE, MU, SE**

Lemon Meringue Cheesecake V £8.00

shortbread base, Italian meringue **D, E, G/N**

Chocolate, Hazelnut and Tahini Brownie VE, GF £8.00

dark chocolate sauce, chocolate soil, Judes vanilla ice cream
SE, N, S, SD/C, MO, F, P, D, CE, MU

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

v (vo): Vegetarian (on request) ve (veo): Vegan (on request) gf (gfo): Gluten-Free (on request)

Allergens **Contains / May Contain:** C: Crustaceans • CE: Celery • D: Dairy • E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin
• N: Nuts • MO: Molluscs • MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members.
Please let your server know if you wish to remove this element.