

Valentine's

2 Courses £35.95 | 3 Courses £41.95

STARTERS

ROASTED CHERRY TOMATO SOUP (V)

Served with toasted sourdough and salted butter

BEEF BRISKET BONBON

Served with beetroot aioli and mixed leaves

CHILLI & GARLIC PRAWN PIL PIL

Served with toasted sourdough

CHARCUTERIE BOARD

A selection of local meats, cheeses and pickles (can be made to share!)

MAINS

BARNESLEY LAMB CHOP (GF)

Served with dauphinoise potatoes, sautéed green vegetables and red wine jus + £5 supplement

CHICKEN SALTIMBOCCA (GF)

Chicken breast and prosciutto served with fondant potato, asparagus, Tenderstem and mushroom sauce

PAN-FRIED SEABASS (GF)

Served with herb-crushed new potatoes, citrus salad and lemon garlic butter

SPINACH & RICOTTA TORTELLINI (V)

Tossed in a creamy green pesto with Parmesan shavings

DESSERTS

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Served with fresh raspberries, white chocolate shavings, and vanilla mascarpone

DARK CHERRY ETON MESS

An indulgent take on a classic with sweet dark cherries, meringue and cream

WARM CHOCOLATE TRUFFLE CAKE

Served with clotted cream ice cream

YOUR SELECTION OF ICE CREAM & SORBET

