

VALENTINE'S DAY MENU

2 COURSES £16.99

3 COURSES £19.99

————— **10th - 14th FEBRUARY** —————

STARTERS

French onion soup with melted rarebit topped sourdough for dipping

Stilton and garlic button mushrooms with toasted sourdough v

Chicken liver parfait with sourdough toast and red onion chutney

MAINS

Garlic chicken schnitzel, fries, green salad and aioli with a garlic butter

Bistro rump steak, skin on chips, beer battered onion rings, peas and a jug of peppercorn sauce

Sweet potato and spinach tart with red onion marmalade, sunflower and pumpkin seeds. Served with buttered greens and sautéed potatoes Ve

Salmon fillet with lemon and tarragon butter, green beans, tenderstem broccoli, new potatoes, garden peas and rich tomato sauce †

DESSERTS

All suitable for vegetarians

Lotus Biscoff cheesecake and Jude's vanilla ice cream

A twist on a classic chocolate brownie, Jude's cherries and clotted cream ice cream, morello cherry compote, cream and chocolate flakes

Raspberry and white chocolate roulade with Jude's vanilla ice cream, fresh raspberries and sauce

A selection of British cheeses with biscuits and red onion chutney to share

DIETARY REQUIREMENTS

Our Allergen Guide contains a list of all the dishes from our menu which are listed in rows on the left-hand side of each allergen table. All 14 declarable allergens are listed along the top of the page for your reference. If a dish contains one of these 14 ingredients, then you will find the allergen box is highlighted in colour. We ask customers with specific food allergens and other intolerances to use this guide to assist them with choosing dishes from our menu. Before you order your food, please ask for our allergen guide, our staff cannot offer specific advice or recommendations beyond our published allergen guide. We use the following for suitability of dietary requirements:

 Items suitable for vegetarians  Items suitable for vegans  Items may contain bones or shell.

