



# Valentine's Menu

## STARTER

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*Roast Carrot, Ginger and Coconut Soup, Toasted Cumin Seeds (Vegan)*

*Roast Chicken, Leek and Prosciutto Ham Terrine, Green Tomato Chutney, Seasonal Leaves*

*Severn and Wye Smoked Salmon, Shaved Fennel, Dill and Caper Dressing, Lemon, Watercress*

*Greek Salad with Vegan Feta, Red Onions, Olives and Tomato (Vegan)*

## MAIN COURSE

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### **Staffordshire Pork Fillet**

*Smoked Bacon and Savoy Cabbage, Caramelised Apple, Cider Cream*

### **Breast of Roast Chicken**

*Celeriac Puree, Cavolo Nero, Winter Roots, Shallot Sauce*

### **Pan Seared Fillet of Sea Bass**

*Sweet Potato and Spinach Masala, Chili, Mango and Coriander Salsa*

### **Slow Cooked Blade of British Beef**

*Parmesan Polenta, Truffled wild Mushrooms, Chantaney Carrots, Red Wine Jus*

*Roast Butternut Squash Risotto, Wilted Spinach, Sweet Potato Falafel (Vegan)*

*All mains course dishes are accompanied by*

*Wedged New Potatoes with Sea Salt and Rosemary, Mangetout with Green Beans and Winter Greens*





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## DESSERT

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*Dark Chocolate Tart, Chocolate Crumb, Caramel Sauce, Coffee Ice Cream*

*Gluten Free and Vegan Blackcurrant Crumble Seasonal Fruits  
Vegan Ice Cream (Vegan)*

*Lemon Posset, With Orange and White Chocolate Shortbread*

*Cheese and Biscuits with Grapes, Celery and Chutney*

*Ice Cream and Sorbets*

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All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not always include all ingredients. If you have a food allergy, please inform your server before ordering. Product specification sheets are also available to customers and can be found behind the Bar.

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