

# VALENTINE'S MENU

3-COURSE SET MENU,  
INCLUDING AN APERITIF – £29.95

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## APERITIF COCKTAILS

### CAIPIROSKA

Grey Goose vodka, lime, sugar, topped with soda

### CHAMBORD ROYALE

Chambord, prosecco, finished with a raspberry

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## STARTERS

### SLOW BRAISED BEEF SHIN & PAN SEARED SCALLOPS

£3 SUPPLEMENT

Crispy shallots, peas, beef broth

### BEETROOT & PUMPKIN SEED HASH

Smashed avocado, poached egg

### SEVERN & WYE SMOKED SALMON

Crispy capers, warm toasted sourdough

### DUCK LIVER PARFAIT

Red onion marmalade, toasted brioche

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## MAINS

### WHOLE LOBSTER THERMIDOR

£5 SUPPLEMENT

Champagne thermidor sauce, frites

### HERITAGE TOMATO RISOTTO (V)

Baby kale and feta & basil pesto

### 8OZ SIRLOIN

Served with baby watercress & thick cut chips

### HERB CRUSTED RACK OF LAMB

Potato & celeriac dauphinoise, baby onion & pancetta jus

### PAN FRIED SEA BASS

On a stew of prawns, mussels & squid, with heritage potatoes  
and a rich tomato, fennel & white wine sauce

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## DESSERTS

### BLUEBERRY & WHITE CHOCOLATE MESS

### STRAWBERRY, APPLE & SHORTBREAD CRUMBLE

Clotted cream

### TRIO OF CHOCOLATE £3 SUPPLEMENT

Warm chocolate fondant, white chocolate pot,  
chocolate ice cream, hazelnut praline

### GOOSEBERRY TART

Vanilla ice cream, raspberry sugar

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## CHEESE

### SELECTION OF BRITISH CHEESE

£5 SUPPLEMENT

Croxton Manor Brie, Browns Cheddar Truckle,  
Garstang Blue, red onion marmalade, biscuits, grapes, celery

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. Please see disclaimer on main menu for additional information.





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