VALENTINES DAY MENU

Friday February 14th

Starters

-Proscíutto & salamí sharer,

pickled onions, capers, olives, crudities, salad (GF) £15

-Moules maríníere, sourdough £10

-Blooming onion, blue cheese dip, mixed leaves (V) ± 6

Mains

-Chicken ballotine,

Madeira sauce, rainbow chard, creamy truffle mash (GF) £18

-Oyster mushroom rísotto,

truffle oil, crispy mushrooms, wild rocket (VG,GF) £16

-Moules & frites,

white wine, cream, garlic & herbs (GF) £17

Desserts

Dark chocolate mousse, candied orange § chocolate crumb (∨) £8
Burnt basque cheesecake, mixed fruit compote (∨) £8
Fresh strawberries, milk § dark chocolate dips (GF) £8

Made with love....