



Valentine's Day

MENU 3 course - £39.50 per person

Welcome Drink on Arrival

Starters

Roasted Red Pepper and Plum Tomato Soup, Warm Crusty Roll (V, Ve, DF, GF on request)

Pan Fried Scallops, Thai Green Curry Sauce, Chopped Fresh Chillies (£6 Supplement) (DF, GF)

Wild Boar Pate, Toasted Brioche, Fruit Compote

Caprese Salad, Beef Tomato, Mozzarella, Fresh Basil Oil (V, GF)

Mains

Lamb Rump, Fondant Potatoes, Heritage Carrots, Red Currant Jus (GF, DF)

Mushroom and Pancetta Carbonara, Garlic Scented Sourdough

Baked Halibut Steak, Fondant Potato, Pea Puree, Wilted Greens, Creamy Lemon and Caper Sauce (GF)

Vegetable Rice Stuffed Capsicum, Tenderstem Broccoli, Roasted Red Pepper Coulis (GF, DF, V, Ve)

8oz Ribeye Steak, Fried Garlic Mushrooms, Half grilled Tomato, Home made Onion Rings,
Chunky Chips your choice of peppercorn or Diane Sauce (£10 supplement)

Desserts

Mascarpone and Raspberry Roulade, Raspberry Coulis (V)

Salted Caramel Brownie, Caramel Basket, Vanilla Ice Cream

Strawberry Gelee Cheesecake, Whipped Cream, Strawberry Coulis

BlackBerry Fool, served with a Shortbread (V, DF & GF on request)

Please note that a gratuity of 10% will automatically be added to your bill. This gratuity is optional and can be removed. All tips are paid to the hotel staff. Dishes labelled with GF and DF can be requested when ordering. GF = Gluten Free DF = Dairy Free V = Vegetarian Ve = Vegan. Concerns about allergies & intolerances? Visit allergymenu.uk & enter the code BAN474

Please ask the Food and Beverage Team for allergen information in order to make your own menu choice. Please note some products on the menu contain allergens and not all ingredients are listed. This product information may change due to suppliers therefore please make sure you ask for allergen information or inform us of your allergies/dietary requirements every time you make a purchase. You can access allergen information about or menu using the 'allergy menu uk' app or website www.allergymenu.uk. This information covers the 14 major allergens. If you are having difficulty viewing this please ask a member of our team. Equipment in a restaurant/kitchen area is shared and cross contamination may occur; therefore some products may not be suitable for those with allergies. Allergens are only declared if they are intentionally added to a product.