



BOOK NOW

## Valentine's Menu

### STARTERS

Sharing starter of ½ a dozen Maldon Oysters with Chef's choice of garnishes  
Homemade pork & sage scotch egg, sherry reduction & endive salad  
Butternut, lemon & herb arancini with smoked pepper puree  
King prawns with mango, chilli & coriander

### MAINS

Crab, seafood & chilli linguini  
Treacle cured fillet of beef, braised short rib cottage pie with beer glazed onions, carrot & rosemary puree  
Cornfed chicken, black garlic mushrooms and asparagus with a local cider sauce  
Vegan chilli on a bed of coriander rice with a warm cornbread and guacamole

### SORBET

Champagne sorbet

### DESSERTS

Chocolate & caramel fondant with stem ginger ice cream  
Tarte au citron  
Mille-feuille with strawberries and rose  
Cheeseboard: French Brie, Shropshire Blue, Colliers Cheddar, grapes, celery, farmhouse chutney, biscuits

**£38.95 per person**

Available during evening service on Saturday 12<sup>th</sup> and Monday 14<sup>th</sup> February

**UPGRADE this Valentine's Menu by booking one of our rooms.  
Enjoy our Four Course Dinner plus Bed & Breakfast  
£185 per couple**

If you have a food allergy, intolerance or sensitivity, please speak to our staff about the ingredients in our dishes when making your order. Thank you  
Our chefs can tweak many of our dishes to cater for gluten free and vegan customers – please ask

PLEASE NOTE, WE'RE A CASHLESS PUB  
We only accept card payments. It's faster, more secure and COVID-safe for you and our team.