

# VALENTINE'S SPECIALS



## STARTERS

### GRILLED LIGHTLY SMOKED SALMON FILLET

beetroot medley, cauliflower florets with horseradish crème fraîche

7.65

*or*

### MEZZE PLATTER

mezze plate of harissa aubergine, globe artichoke, falafel with coconut cashew cream, olive oil houmous & pomegranate seeds, date & sultana houmous, cherry tomato salad & flatbread (ve) (df)

8.25

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## MAIN COURSES

### RED THAI BEEF CURRY

slow-cooked beef cheek, red Thai aromatic spices & coconut milk, coconut pilaf rice (df)

15.95

*or*

### KING SCALLOP BROCHETTE

grilled king scallops, braised fennel, cherry tomato & garden herb sauce, sautéed potatoes (gf)

19.95

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## DESSERTS

### CHOCOLATE MOUSSE CUP WITH RASPBERRY COMPOTE

chocolate crumble, chocolate cream, raspberry coulis, Chantilly cream (v)

8.25

*or*

### 'FLAMING' BAKED ALASKA FOR TWO

with Grand Marnier (v)

7.00 per person



(v) suitable for vegetarians. (ve) suitable for vegans. (df) dairy free. (gf) gluten free. Some of our dishes contain olive or date stones, fish bones, shot, nuts and nut derivatives and our menu descriptions do not list all the ingredients or allergens. Please let us know of any allergies before you order. Allergen information by dish is contained in our allergen menu - available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, our kitchens are busy environments so we cannot guarantee the total absence of allergens in our dishes.