

bistro night - valentine's special

2 courses 25 / 3 courses 30

starters

roasted beetroot salad v gf (6,13)

with Goat's cheese, red apple + chicory

pea + mint soup v (6,7,12,13)

with pea shoots, black pepper crème fraiche + sourdough croutons

pork, cheddar + leek cake (6,7,12,13)

with a rich tomato sauce + crispy leeks

mains

beef bourguignon gf (6,12,13)

with parmesan mash, buttered greens + parsnip crisps

chestnut mushroom bourguignon v gf (6,12,13)

with veggie parmesan mash, buttered greens + parsnip crisps

sweet

dark chocolate pot gf (2,6,13)

with cherries in brandy + flaked almonds

citrus cheesecake v (6,7)

with a ginger biscuit crumb

Colston Basset Stilton (2,6,7,13)

with candied walnuts, onion chutney, honey + biscuits

pb = plant based | vor = vegan on request | v = vegetarian | gf = gluten free

14 known allergens are listed after each ingredient on the menu. if you have any other allergens, please speak to a member of staff.

Due to the nature of our kitchen space, all dishes may contain traces of any of the allergens listed below.

1. peanuts / 2. tree nuts / 3. fish / 4. crustacean / 5. molluscs / 6. milk / 7. cereals containing gluten / 8. soy beans / 9. eggs / 10. sesame / 11. mustard / 12. celery / 13. sulphites / 14. lupin