## Valentine's Day

Jerusalem artichoke soup with truffle oil GF/V

Cured beef, rocket, sun blushed tomatoes topped with parmesan shavings and caramelised balsamic vinegar GF

Home smoked salmon with watercress, extra virgin olive oil, lemon and dill GF Lamb's lettuce with grated celeriac and roasted beetroot with walnuts Vegan

Slow cooked venison* with red wine, pancetta and shallots served with roast potatoes and broccoli

Portobello mushrooms with courgettes, sweet peppers, sun blushed tomatoes and vegan cheese served with a red wine and spicy tomato sauce Vegan/GF

Salmon topped with a pesto crust served with a sweet pepper sauce roast potatoes and broccoli

Chicken topped with mozzarella and cured ham with a tomato, mushroom, garlic and cream sauce served with roast potatoes and broccoli GF

Fettucine with prawns, oyster mushrooms, olive oil, chilli \& garlic
Pizza topped with tomato sauce, scamorza cheese and Italian fresh sausage

Tiramisù
White chocolate panna cotta served with fresh berries and strawberry coulis GF
A choice of dairy Vanilla ice cream OR Vegan Vanilla ice cream with vegan chocolate liquor GF/ Vegan

Trio of sorbet - lemon, mango and raspberry GF/ Vegan
Italian cheese ** - Gorgonzola, Taleggio and Pecorino served with fig relish

## Three Courses £36

*£3.00 Supplement
**£1.50 Supplement

Olives £3.70 Garlic Bread £3.70 Bread £3.05 Rocket Salad £4.50

