

February 13TH, 14TH & 15TH

Two Courses: £26.95

Three Courses: £32.95





Valentine's Menu

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Starters

Pan Seared Chicken Livers

Sautéed in garlic & thyme, served with toasted artisan bread & a strawberry balsamic glaze

@ Cauliflower Bites

Roasted cauliflower coated in a spicy rub, topped with spring onions, chilli oil & hot honey

The Love Stack Burger

BBQ pulled pork, beef pattie, apple jam, cheese & crispy onions, topped with homemade onion rings, served with fries & slaw

Amore Mare Tagliatelle

Scallops, prawns & mussels tossed in a fresh cherry tomato sauce with crushed chillies, garlic & olive oil

To Share Melt My Heart Fondue

Melted cheese, garlic mushrooms, celery sticks, honey glazed chorizo & warmed rustic bread (P) available

Mains

Wrapped in Love Beef Wellington TO SHARE +£7.95 pp surcharge

Medium rare Beef Wellington in a red wine jus, served with dauphinoise potatoes, honeyed carrots & seasonal greens

Seared With Love Scallops Surcharge + £2.95

Pan-fried scallops on a parsnip puree served with chorizo & rocket

Ham & Cheese Croquettes

Crispy croquettes with a bechamel sauce, served with a creamy mustard dip

Bloody Mary Risotto

Vodka, heirloom tomatoes, peas, celery & Tabasco

Marry Me Chicken

Creamy garlic chicken & sundried tomatoes with a hint of spice, served with fries & seasonal green vegetables

Desserts

Love at First Bite Sundae

Vanilla & chocolate ice-cream, with chocolate brownie & pieces of cookie, lashings of chocolate & fudge sauce, topped with whipped cream & chocolate sprinkles

Passionfruit Cheesecake

Layers of mascarpone on a buttery base, served with ice cream.

Winter Romance Roulade

A stunning, hand-rolled & finished soft meringue, filled with homemade raspberry sauce, whipped real dairy cream & white chocolate pieces

Homemade Crème Brulee

Creamy custard base infused with vanilla pods & a crisp caramel sugar topping.

For my sweet...

TO SHARE

A sharing board of chocolate covered strawberries, brownie bites, dark chocolate truffles, passionfruit cheesecake bites, ice cream scoops



ALLERGENS. It is important to inform your server of any allergies or intolerances you have before ordering. Our kitchens have procedures in place to address the risks of cross-contamination, but we cannot guarantee the total absence of allergens due to the fast-paced environment.

