



# Valentines Menu

## STARTER

Sweet potato & coconut soup served with crusty bread (V) (DF) (VE) (Can be GF) £7.00

Crab cakes with tartar sauce, salad garnish and crusty bread £9.00

Pan-fried halloumi with chutney, salad garnish and crusty bread (Can be GF) £9.00

Avocado, tomato & mozzarella bruschetta with salad £9.00

Garlic mushrooms on toast with salad garnish £8.50



## MAIN COURSE

Herefordshire beef stroganoff with Basmati rice (Can be GF) £20.00

Pork fillet in a cider, cream and mustard sauce with black pudding & apple mash and vegetables £19.00

Slow cooked lamb shank in Moroccan spices with vegetables and cous-cous (Can be GF) £22.00

Teriyaki salmon fillet with new potatoes and roasted vegetables (GF) £20.00

Roasted half-duck with rich plum sauce, sauté potatoes & seasonal vegetables (GF) £23.00

Vegetable caponata tart with new potatoes and salad (VG) £18.50

## DESSERT £8.00

Chocolate and Cointreau mousse (GF)

Sticky toffee pudding (Can be vegan)

Bread & butter pudding

Mango pannacotta with raspberries and shortbread (Can be GF)

Locally sourced cheese board with grapes, chutney and crackers £11.00



Please notify your server of any dietary requirements  
Booking essential, subject to availability, please telephone 01531 660 626 to book.