

VALENTINES MENU

APERITIF

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Strawberry Bellini

STARTERS

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Tomato and red pepper soup served with fresh bread (v) (vg) (gf*)

Smoked salmon and prawn mousse served with fresh granary bread (gf*)

Wild mushroom pate with red onion chutney, rocket salad and a toasted ciabatta (v) (vg) (gf*)

Satay chicken skewers with satay sauce served on a pepper and cucumber salad (gf) (n)

MAINS

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8oz Rib eye steak with triple cooked chips, roasted tomatoes and onion rings

Pan fried seabass with chorizo, tomato and red onion compote served with crispy potatoes (gf)

Butternut squash, pea and spinach risotto served with crispy rocket (v) (vg) (gf)

Roasted duck breast, potato fondant, braised red cabbage and a blackcurrant and red wine sauce (gf)

DESSERTS

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Selection of ice creams or sorbets (v) (vg*)

Cheese plate with butter, crackers, grapes and apple served with chutney
Why not add a glass of Port 3.95

Trio of chocolate - double chocolate brownie, dark chocolate mousse served with chocolate ice cream (v)

Lemon meringue cheesecake with raspberry sorbet (v)

(v) - vegetarian (vg) - vegan - (vg*) vegan option available on request- (gf) - gluten free (gf*) gluten free available on request

Not all ingredients in recipes are clearly identified on the menu. We care for your wellbeing and customers with food allergies are asked to discuss their needs with the shift leader who will be happy to talk to the Chefs and advise on appropriate menu choices if required.



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ROSE & CRO WN



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ROSE & CROWN