



VALENTINES MENU

£25

Starters

CRAYFISH, SMOKED HADDOCK, POTATO & IPA CHOWDER
with sourdough bread

SMOKED CHICKEN BREAST, CELERIAC & PEAR SALAD (GF)
crispy potato and blue cheese

♥ TO SHARE ♥

WHOLE CAMEMBERT STUDDERED WITH GARLIC & ROSEMARY (V)
baked in a cherry tomato focaccia served with cranberry chutney
Suggested Beer Pairing: Traditional IPA

Mains

PAN SEARED SEA TROUT (GF)
with Inca tomato & tarragon sauce and buttered samphire

ASPARAGUS & PEA GIRASOLE FILLED PASTA (V)
pea puree, pine nuts & grilled feta

♥ TO SHARE ♥

HERB & LEMON SPATCHCOCK CHICKEN
With Caesar salad, homemade slaw and rosemary & garlic fries
Suggested Beer Pairing: Pale Ale English Style Ale

Desserts

DATE & TOFFEE PUDDING (V)
with caramelized bananas and vanilla ice cream

COCONUT CRÈME BRULÉE (GF)
with fresh mango
Suggested Beer Pairing: Innis & Gunn Original

♥ TO SHARE ♥

SALTED CARAMEL PROFITEROLES (V)
With Brewhouse & Kitchen stout chocolate sauce
Suggested Beer Pairing: Stout or Porter

(V) Indicates vegetarian dishes (GF) Indicates gluten free dishes.
Some dishes may contain or have traces of nuts.
Please ask a team member for our list of allergens