



~Valentines Dinner~
Tuesday 14th February 2023



Pre starter ~

Smoked salmon tartar

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Confit duck wontons, spring onion, cucumber, hoi sin

(g) Tempura tiger prawns, pickled vegetables, sweet chilli, soy & ginger dip

(g) Chicken liver parfait, red onion marmalade, sourdough toast

(v,g) Warm potato cake, crumbled Roquefort, red wine pear, beetroot, walnuts

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*(g) Cheshire Sirloin steak, hand cut chips, cauliflower cheese,
caramelised onions, pepper sauce*

(g) Grilled cod fillet, creamy mash, samphire, potted shrimp butter

(g) Roast rack of lamb, dauphinoise potato, buttered carrot, lamb jus, mint salsa verde

(v) Garlic woodland mushrooms, rosti potato, spinach, crispy hens egg

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(v,g) Selection of mini desserts for two to share

Or

(v,g) Our selection of 6 Artisan cheeses for two to share

~ Served with biscuits, celery, apple & grapes

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Our homemade chocolate Cointreau truffles to take home

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£45.95 per person

A 10 % optional service charge will be added for you to consider, which will be distributed between all staff

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A non-refundable & non-transferable deposit of £20.00 per person is required on booking

Tables are for two hours

*****Bookings by phone only so that latest availability can be checked and deposit paid*****

Please call Nina on 0161 445 0448

(v) - suitable for vegetarians (g) - No ingredients containing gluten or dish can be adapted (please inform us)

If you have a food allergy or intolerance, please inform us on booking