

VALENTINE'S DAY

SET MENU

£35.00 per person

Includes A 3-Course Meal And Free-Flow Prosecco And Peakay Lager For 90-Minutes

STARTERS

SOUP OF THE DAY **GF**

With Warm Bread And Butter

CHICKEN / CAULIFLOWER WINGS **VE GF**

Bourbon Honey Glaze

SCOTCH EGG

Soft Boiled Egg Encased In Cumberland Sausage & Breadcrumbs, On A Bed Of Piccalilli Puree

MUSHROOM BRUSCHETTA **VE**

With Garlic, Masala Wine, And Vegan Cream.

MAINS

HAND BATTERED LINE-CAUGHT HADDOCK

With Chunky Chips, Minted Pea Purée, Tartare Sauce, And Lemon

PASTA GENOVESE **VE**

Red Pesto, Tomatoes, Pine Nuts And Parmesan Crisp.

Add:

Chicken £2.5 | Salmon £3.5

SIGNATURE PEAKY BURGER

Beef Patty With Caramelised Onions, Gem Lettuce, Tomatoes, & Burger Sauce.

Add:

Maple Bacon £2 | Fried Egg £1 | Smoked Cheddar £1 | Vegan Mature Cheddar Cheese £1

SIRLOIN STEAK

Served With A Homemade Peppercorn Sauce, Tomatoes, Mushrooms, Skin-On Fries Or Chunky Chips
(+£5.00 surcharge)

DESSERTS

STICKY TOFFEE PUDDING

Served With Clotted Cream And Candied Walnuts

LEMON POSSET **GF**

Lightly Whipped Creamy Citrus Mousse Served With A Mixed Berry Compote

AFFOGATO **GF**

A Scoop Of Creamy Vanilla Gelato, Topped With A Rich Shot Of Freshly Brewed Espresso

TRIPLE CHOCOLATE CAKE **VE GF**

Triple-Layered Chocolate Sponge Cake With Delectable Swiss Chocolate Ganache