

# VALENTINE'S DAY

## SET MENU

£35.00 per person

Includes A 3-Course Meal And Free-Flow Prosecco And Peaky 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