



# The Queen's Valentine's Menu

14<sup>th</sup> February 2026

Enjoy a complimentary glass of Prosecco before your meal

## ♥ First Date ♥

**Smoked Salmon & Crab Terrine £8.00**  
*with buttered wholemeal bread and salad garnish (gr)*

**Whole Baked Camembert with Garlic & Rosemary (to share) £15.00**  
*with dipping sourdough toast (v,gr,ve option)*

**Spicy Lamb Koftas in a rich Tomato Sauce £8.00**  
*topped with mint yoghurt and crusty bread (gr)*

## ♥ Second Date ♥

**Stilton Glazed 6oz Fillet of Beef in a Red Wine Jus £28.00**  
*with dauphinoise potato, mangetout peas, and tenderstem broccoli (gf)*

**Chicken Supreme in a Pink Peppercorn Cream Sauce £19.00**  
*with mashed potato chantenay carrots and tenderstem broccoli (gf)*

**Cod Loin with a Chorizo Crumb £22.00**  
*with pea puree and buttered new potatoes*

**Mushroom, Chestnut & Thyme Wellington £18.00**  
*with roasted new potatoes, chantenay carrots and mangetout peas (ve)*

## ♥ True Love ♥

**Chocolate Torte with Fresh Strawberries £8.00**  
*and clotted cream ice cream*

**Sticky Toffee Pudding with Rum Infused Toffee Sauce £8.00**  
*and vanilla crème anglaise (gf)*

*(menu subject to minor changes dependent on the availability of fresh ingredients)*

ve = vegan   v = vegetarian   vr = vegetarian option   gf = gluten free   gr = gluten free option  
Please let us know of any dietary requirements – we will always do our best to accommodate

Some of our menu items contain allergens, including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin.

The kitchen team thank you for your patience whilst your meal is freshly prepared from largely homemade and locally sourced ingredients

**Discretionary Service is not included** – but is much appreciated by our hard-working staff when given