

Valentine's Menu

£35 per person



Includes a 3 course meal & a glass of bubbles on arrival

Roasted Celeriac & White Truffle Soup

served with warm sourdough toast (please ask server for allergen information)

Classic Caesar Salad

baby gem lettuce, parmesan cheese and crunchy garlic croutons (Allergens 3, 6, 7, 11, 12, 13)

Fresh Dundrum Mussels

cooked in cider, bacon & spring onion cream, served with wheaten bread (Allergens 2, 3, 13)

Fivemiletown Goat's Cheese Tartlet

with red onion, sun blushed tomato & tomato marmalade (Allergens 6, 7, 11)

Salt and Chilli Squid

served with sweet soya, chilli & coriander dressing (Allergens 6, 7, 8, 10)

Pan Fried Fillet of Hake

served with crushed garlic Comber potatoes, chargrilled asparagus & samphire, pea shot salad (Allergens 2, 3, 6)

Pan Fried Supreme of Chicken

served with a bacon and leek rosti, parsnip crisps & smoked pancetta cream (Allergens 7, 12)

Pan Seared Lamb Rump

served with spinach mash, kale, caramelised red onion, roasted cherry tomatoes & basil jus (Allergens 7, 12)

Chargrilled Rump Steak

served with chimichurri, onion rings, triple cooked chips & Café de Paris butter (Allergens 7, 12)

Garden Pea & Mint Risotto

served with sage and parmesan crisps (Allergen 7)

Warm Chocolate Fondant

served with white chocolate sauce and vanilla bean ice cream (Allergen 6,7)

Raspberry & Meringue Sundae

served with a strawberry and balsamic chutney (Allergen 7,11)

Sugar Topped Lemon Tort

served with raspberry sorbet (allergen 6, 7)

Warm Chocolate & Seasonal Fruit Dipping Platter for sharing (allergen 7)

Clayton Cheese Platter

served with red onion chutney, celery, grapes and damsel biscuits (allergen 5,6,7,12)



Please notify a member of the team to make your dinner reservation to guarantee your desired time