

Valentines Menu

£95.00 Per Couple

START YOUR EVENING WITH

Glass of Bubbles & Chocolate Dipped Strawberries (GF)

SHARING STARTERS

Garlic King Prawn, Salmon Tikka and Battered Squid Rings
with Saffron Aioli

MAIN COURSE

Dish Roast Rump 21 Days aged Scotch Beef
With Creamy Mash Potatoes, Mushroom Fricassee and
Picante Vine Tomatoes (GF)

Prawn Linguine with
White Wine sauce, Cherry Tomatoes, Garlic and Basil

DESSERT

Crème Brulée with Spiced Crumble
With Fresh Berries, Apple Sauce and Dark Cherry Sorbet

(V) Vegetarian (VE) Vegan (GF) Gluten Free

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks. Check with the server for Vegetarian and Gluten-Free options.



THE BEAR