



THE FOUR HORSESHOES VALENTINES DAY MENU

2 COURSES
£30.95

3 COURSES
£38.95



STARTERS

Crispy Salt & Pepper Squid
Sriracha Mayo, Lemon (DF)

Sticky Pork Belly Skewers
Pico de Gallo, Garlic Aioli (GF, DF)

Vegan King Oyster Mushroom 'Scallops'
Cauliflower Puree, Curried Cauliflower Florets, Fresh Apple, Radish (GF, VGN)

Moules Mariniere
Mussels in a Creamy White Wine & Garlic Sauce, Sourdough Bread (£3 Supplement) (GFA)

Garlic & Rosemary Baked Camembert
Onion Marmalade, Sourdough Baguette (£5 Supplement) (GFA, V)

MAINS

Pan Roasted Sea Bass & Scallops
Served on a Bed of Pea, Mint & Courgette Risotto (GF, DFA)

Braised Beef Short-Rib Ragu
Bolognese Sauce, Linguine, Parmesan, Homemade Garlic Bread (DFA)

Pulled Oyster Mushroom Shepherd's Pie
Creamy Mash, Sautéed Greens, Vegetarian Gravy (VGN, GF)

Moroccan Style Lamb Shank
Couscous, Roasted Vegetables, Almonds, Olives, Sultanas, Pomegranate (£7 Supplement)

7oz Fillet Steak
Wilted Spinach, Mac & Cheese, Stuffed Mushroom, Crispy Shallots, Beef Dripping Jus (£7 Supplement)

Peri Peri Spatchcock Whole Chicken
Served with Charred Corn on the Cob, Coleslaw, Skin on Fries and a Side Salad (GF) (Minimum Serves 2 People)

DESSERTS

Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Ice Cream (V)

Pistachio & Chocolate Tart
Salted Caramel, Pistachio Ice Cream (V)

Caramelised White Chocolate Crème Brûlée
Raspberry & White Chocolate Ice Cream, Raspberries & Coulis (GF)

Spiced Poached Pear
Vanilla Bean Ice Cream, Sweet Pastry Shards (VGNA)

Mixed Berrie Eton Mess
Chantilly Cream, Meringue, Fresh Berries and a Berry Coulis (GF)

www.thefourhorseshoes.co.uk

Please let us know if you have any allergies or dietary requirements. All our dishes are freshly made and may contain trace ingredients. We will add a discretionary 10% service to tables of 6 or more. V (Vegetarian), GF (Gluten Free), VGN (Vegan), GFA (Gluten free available), VA (Vegetarian Available) VGNA (Vegan Available) DF (Dairy Free) DFA (Dairy Free Available)