



VALENTINE'S DAY

DATE NIGHT
SPECIAL

14

FEBRUARY 

3 COURSES @£49.95 PER GUEST

A GLASS OF PROSECCO AT ARRIVAL

ADVANCE BOOKING REQUIRED



crem
KITCHEN

SPECIAL VALENTINES MENU

**3 COURSES @£49.95 PER GUEST
A GLASS OF PROSECCO AT ARRIVAL**



Choice of one Starter, Main and Dessert each

STARTERS

Gambas Al Ajillo

spanish tapas style paprika and garlic king prawns, served with sourdough to soak up the delicious juices [GF option available]

Charcoal Korean Wings [Halal]

grilled chicken wings marinated in umami flavoured gochujang sauce for 48 hours, topped with spring onions & sesame seeds

Winter Potato and Leek Soup [VE][V]

with bread [Gluten free option available]

Hummus [V] & Cacik [VE]

with bread [Gluten free option available]

MAIN COURSE

Thai Red Curry Noodle Soup [V][VE]

with Tofu

Pork Belly Roast

with roast potatoes, madeira black garlic gravy and housemade stuffing

Chicken Roast

with roast potatoes, madeira black garlic gravy with housemade stuffing and vegetables

Premium Lamb chops + £ 6

with mash, chimichurri & broccoli

Pan Fried Salmon [GF]

garlic mash, broccoli, basil oil & ezme salad

40 day dry aged sirloin steak + £ 6

with mash, chimichurri & broccoli

DESSERT

Tiramisu

Lemon Tart

Warm Salted Caramel & Chocolate Brownie [GF]

with vanilla ice cream

Vegan Dark Chocolate Cheesecake [V][VE][GF]

with vegan coconut and
choco-chip ice cream



[V] Vegan

[VE] Vegetarian

[GF] Gluten Free

crem
KITCHEN

12.5 % discretionary service charge will be added to every bill