

# Burger & Pizza Rooms

RESTAURANT & HOME DINING

# Valentine's

**FRI 13<sup>TH</sup> FEB**

**3 courses £21.95\***

**+ LIVE MUSIC FROM 8PM!  
FULL SET MENU ON REVERSE.**



**SAT 14<sup>TH</sup> FEB**

**Bottomless £24.95\***

**+ LIVE MUSIC ALL NIGHT! BOTTOMLESS BUFFET  
+ BEER/WINE/COCKTAILS & MORE...**

**SUN 15<sup>TH</sup> FEB**

**Indian Buffet £15.95\***

**A SELECTION OF ALL YOU CAN EAT  
INDIAN DISHES!**



\*T&Cs apply. At the managers discretion. Whilst stock lasts. Can not be used in conjunction with any other offer or discount card. ID may be required. 13th Feb - supplementary charge for steak. 14th Feb - Selected food/drinks. 90 minute bottomless sittings. Drinks must be empty before ordering another. 15th Feb - 90 minute buffet sittings.

## STARTERS

### CAPRESE SKEWERS **V** **GF**

A refreshing twist on a classic Italian favourite. Juicy cherry tomatoes, creamy mozzarella, and fragrant fresh basil are skewered and drizzled with balsamic glaze.

### MUSHROOM BRUSCHETTA **V** **VGA**

A refined take on a classic. Wild mushrooms gently sautéed with shallots, garlic, and fresh thyme, served over toasted sourdough.

### HOMEMADE PAN-SEARED MEATBALLS

Meatballs in a slow-cooked tomato and red wine sauce, finished with parmesan shavings and basil oil.

## MAINS

### TRUFFLED CHICKEN **GFA**

Pan-roasted chicken breast finished with truffle jus, served with sautéed potatoes and charred asparagus.

### BRAISED SHORT RIB

Slow-braised short rib folded through fresh pasta in a rich red wine ragu, finished with parmesan shavings.

### SIGNATURE SURF & TURF (FOR TWO) (£6.00 SUPPLEMENTARY CHARGE)

Pan-seared 20oz sirloin cooked in garlic butter and served sliced with parmesan, alongside grilled prawns, rocket salad and skin-on fries.

### CREATE YOUR OWN PIZZA **VGA** **GFA**

Tomato, BBQ or garlic base. Mozzarella or vegan cheese. Four toppings of your choice.

## DESSERTS

### CHOCOLATE & RASPBERRY TART **VGA** **GFA**

Chocolate biscuit base, with a smooth chocolate and raspberry filling with a glossy chocolate top served with raspberry reduction.

### TIRAMISU (FOR TWO) **V**

Espresso-soaked sponge layered with silky mascarpone cream and finished with a dusting of cocoa, presented as an elegant dessert for two.

### LEMON CHEESECAKE **V**

Velvety lemon cheesecake with fresh citrus zest, finished with a delicate lemon glaze.

**SCAN TO BOOK OR CALL 01909 399 121**



**V** Vegetarian | **VG** Vegan | **VGA** Vegan available | **GF** Gluten-Free | **GFA** Gluten-Free available

\*T&Cs apply. Our menu descriptors do not include all ingredients or allergens. Please inform us of any specific dietary requirements, including allergies and intolerances.