

Valentines Day

£75.00 | 4 COURSES

BREAD

ROSEMARY FOCACIA BREAD ROLL, MIXED OLIVES

Sundried Tomato Butter, Beef Maple Glaze, Beef Dripping (H)

OR

Sundried Tomato Butter, Scotch Bonnet Balsamic Glaze, Olive Oil (V)

STARTERS

(SHARER FOR 2) – SEAFOOD SELECTION

Creamy Garlic King Prawns, Salt & Pepper Squid, Steamed Mussels

CHICKEN PENANG SPRING ROLLS

Sweet Chilli Dip

PEA & MINT RISOTTO (GF) (VE)

Pea Shoots, Chive Oil

MAINS

(SHARER FOR 2) – WAGYU TOMAHAWK STEAK (GF)

Beef Maple Glazed Roscoff Onion, Potato Dauphinoise, Sautéed Spinach, Peppercorn Sauce, Chimmi Churri

TERIYAKI SALMON (GF)

Pickled Chillies, Toasted Sesame Seeds, Pak Choi, Confit Garlic Mash

ROASTED KING OYSTER MUSHROOMS (VE)

Parsnips, Kale, Cep, Triple Cooked Skin on Fries

DESSERTS

(SHARER FOR 2) – APPLE TATIN

Clotted Cream Ice Cream, Apple Caramel Sauce

STICKY TOFFEE PUDDING

Toffee Sauce, Honeycomb Ice Cream

ICE CREAM SELECTION (VE)

Crumble, Berries, Raspberry Sauce

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination may occur, and we cannot 100% guarantee an allergen free environment. Our Menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens. A discretionary service charge of 12.5% will be added to your bill.

V = Vegan | Ve = Vegetarian | GF = Gluten Free | H = Halal