



Valentine's Day Menu

Two courses for 35 per person

Three courses for 40 per person


Apéritifs

PINK BERRY GIN

Tanqueray 10 gin, strawberry, rhubarb,
lemon juice, soda • 9.50

RASPBERRY & VANILLA BELLINI

Absolut Vanilla vodka, Moët & Chandon Impérial,
raspberry • 11



Starters

SMOKED SALMON

Beetroot, lemon crème fraîche, dill mustard dressing, toasted sourdough

PAN-SEARED WILD SCALLOPS

Smoked pancetta, Bramley apple purée, celeriac, herb crumb

DUO OF DUCK

Confit duck leg bon bons, smoked duck breast, beetroot, orange

AVOCADO, RAINBOW BEETROOT & ORANGE SALAD (VE)

Fennel, watercress, toasted pine nuts

Mains

PESTO-CRUSTED CHICKEN BREAST

Heritage potatoes, wilted spinach, wild mushroom & white wine velouté

FILLET OF SEA BASS

Chorizo, fennel, white wine & bouillabaisse risotto

10oz RIBEYE STEAK

Confit tomatoes, roast mushrooms, Béarnaise sauce, fries

PORTOBELLO MUSHROOM, CHESTNUT & SPINACH WELLINGTON (VE)

Heritage potatoes, sautéed beech mushrooms, onion gravy



Prime Steak & Lobster Specials



CHATEAUBRIAND FOR TWO

5 supplement per person

Served with fries, onion rings, grilled mushrooms, asparagus, cherry vine tomatoes and your choice of two sauces: Béarnaise^, peppercorn^ or Bordelaise^

WHOLE FRESH LOBSTER

15 supplement per person

Served with fries, watercress and garlic butter or thermidor sauce

FILLET STEAK SURF & TURF FOR TWO

15 supplement per person

Whole fresh lobster, two 7oz fillet steaks, fries, cherry vine tomatoes, and your choice of two sauces: Béarnaise^, peppercorn^ or Bordelaise^ Please ask if you'd like a half portion for one.

Desserts

FRESH BERRY ETON MESS (V)

Strawberries, raspberries, blueberries, mint

CHOCOLATE TRIO (V)

Chocolate torte, salted caramel profiteroles,
chocolate mousse flower pot

APPLE & CHERRY CRUMBLE (V)

Ginger ice cream

Please ask if you'd like this dish to be vegan

POACHED FRESH PINEAPPLE IN

SPICED RUM & VANILLA (VE)

Coconut sorbet, fresh lime



An optional 10% service charge will be added to all tables,
all of which is shared fairly amongst the team in this restaurant.