

VALENTINE'S MENU

THREE COURSES ♥ 60 PER PERSON

🍹 Lover's Bramble

Bombay Sapphire Gin, raspberry,
lemon · 12.50

🍷 Strawberry Kiss

Moët & Chandon Brut Impérial Champagne,
St-Germain Elderflower Liqueur, strawberry · 14

🍸 Lovebird Martini

Grey Goose Vodka, strawberry,
vanilla · 13.50

♥ STARTERS ♥

Duo of Duck

Roasted duck bon bons, smoked duck breast,
beetroot, orange dressing.

Pan-Seared Scallops

Cauliflower velouté, salsa verde, Parmesan.

Celeriac & Truffle Soup (v)

Artichoke crisps, truffle oil, toasted sourdough.
Vegan option available

Browns Seafood Sharing Platter Pan-fried scallops and king prawns in garlic & parsley butter, crispy salt & pepper squid, Padrón peppers, aioli, tartare sauce.

♥ MAINS ♥

10oz Ribeye Steak

Fries, Béarnaise sauce,
dressed watercress.

Lobster Linguine

Lobster tail, tomato & basil
sauce, cherry vine tomatoes,
gremolata, lemon.

Mushroom Risotto* (ve)

Exotic mushrooms,
gremolata.

Duo of Lamb*

Seared lamb fillet, pressed lamb belly,
buttered mash, stuffed Roscoff onion, wild
garlic salsa verde, beef dripping crumb.

16oz Chateaubriand to Share (supplement: 8 per person)

Fries, onion rings, dressed watercress and choice of Béarnaise, peppercorn* or Bordelaise* sauce.

♥ SIDES ♥

Tenderstem® Broccoli & Pine Nut Granola (ve) · 6 | **Seasoned Fries (v)** · 6 | **Parmesan & Truffle Triple-Cooked Chips** · 6 | **Onion Rings (v)** · 6

♥ DESSERTS ♥

Bramley Apple & Rhubarb Crumble (v)

Stem ginger ice cream.
Vegan option available

Champagne Sabayon

Moët & Chandon custard, macerated berries,
crisp puff pastry.

Dark Chocolate Torte (v)

Blackcurrant sorbet, Belgian chocolate
crumb, blackberries.

Chocolate Trio to Share (v) Millionaire's chocolate fondant, dark chocolate torte, raspberry & white chocolate ice cream.