



VALENTINE'S DAY

2024

£65 PER COUPLE



ENTRÉES

Cupids Cheese Fondue for 2 (V)

Honey glazed camembert with walnut crumb, whipped goat cheese bombs and Manchego cheese & chive croquettes with a selection of breads for dipping.

Fillet Steak Carpaccio of Beef

with wild rocket & rose petal salad balsamic dressing and smoked sea salt crystals.

Pan Fried King Scallops

Served with chorizo, burnt cauliflower puree and lemon dressing

PLATS

Merlot Braised Beef Short Rib

Served with Dauphinoise potatoes, mushroom duxelle, beef dripping crouton and demi glaze

Chargrilled Asparagus & Pea Risotto (V)

Topped with French onion stuffed mushroom and provolone cheese

Pan Fried Tuna Steak Nicoise

A salad of crisp romaine lettuce, sauteed new potatoes, fine beans, vine tomatoes, olives in a Dijon mustard, garlic & lemon dressing, all topped with a soft-boiled egg.

DESSERTS

Champagne & Strawberry Posset

Served with a white chocolate & hazelnut shortbread and chocolate coated strawberry

Chocolate Brownie, Strawberry and Marshmallow skewers

Drizzled in tia maria infused white chocolate sauce

Love bite Profiteroles

Filled with Chantilly cream, drizzled in salted caramel sauce

Please inform us of any allergens before ordering

SERVICE IS NOT INCLUDED



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SEAFOOD Pre order only by MONDAY 5pm 12th February
with Supplements applied:

Starters

Oysters

3 for +£0/5 for +£2/7 for +£5

Served on ice: Choose from simply lemon wedges/tabasco/shallot &
red wine vinegar or a mix

Small Seafood Platter

+£10

2 oysters, 2 tiger prawns, cold water prawns, mussels, half a lobster -
served with fries and crusty bread, aioli and mayonnaise

Mains

Large Seafood Platter to Share

+£20

4 oysters, 6 tiger prawns, cold water prawns, mussels, a whole lobster -
served with fries, crusty bread, aioli and mayonnaise

Lobster

Thermidor, Simply Grilled or Steak Surf and Turf
Served with fries

½: +£10/Whole: +£20/Steak Surf & Turf:+£10