



COCKTAILS  STEAKS

VALENTINE'S MENU

3 Courses £39 per person | Available 12th - 14th February

ROASTED RED PEPPER SOUP

Finished with crème fraiche with bread and butter

HAM HOUGH TERRINE

Gherkins, mustard, piccalilli and toasted sourdough

BAKED GOATS CHEESE {V}

On a buttered crouton with onion marmalad and pear



230G JOSPER GRILLED D-RUMP {GF}

Your choice of potato side and sauce

300G JOSPER GRILLED RIB-EYE {GF} {6 SUPPLEMENT}

Your choice of potato side and sauce

230G JOSPER GRILLED FILLET {GF} {6 SUPPLEMENT}

Your choice of potato side and sauce

CHICKEN BREAST

Stuffed with roasted red peppers, mozzarella and wrapped in pancetta, baby potatoes, broccoli, tomato and basil emulsion

SEA BASS & SCALLOPS

Served with chorizo risotto, finished with parmesan

MEDITERRANEAN VEGETABLE LINGUINE {V}

Roasted Mediterranean vegetables, red pesto, rocket



BAKED STRAWBERRY & WHITE CHOCOLATE CHEESECAKE

Strawberry compote, strawberry ice cream

RICH CHOCOLATE GANACHE TART

Passion fruit and raspberry sorbet

STICKY TOFFEE PUDDING

Honeycomb, salted caramel sauce, vanilla ice cream



*Sharing
Menu*

BAKED CAMBERT TO SHARE {V}

Honey, thyme, plum beetroot & red onion chutney, toasted bloomer

500G JOSPER GRILLED CHATEAUBRIAND {GF}

Your choice of two potato sides and two sauces

TRIO OF DESSERTS {GF}

Baked strawberry and white chocolate cheesecake, rich chocolate ganache tart, sticky toffee pudding

£49
per person