

PERFECT

Valentine's

3 COURSES

£26.95PP

CELEBRATE WITH US

AVAILABLE 13TH-16TH FEBRUARY

Valentine's Menu

3 COURSES £26.95 PER PERSON

With complimentary handmade Belgian chocolates (v)

Celebrate in style with 20% off bottles of sparkling wine and Champagne:

Moët & Chandon Impérial | Moët & Chandon Rosé Impérial | Veuve Clicquot Yellow Label
Freixenet Italian Sparkling Rosé | Freixenet Prosecco | The Skinny Fizz

STARTERS

SHARING SEAFOOD PLATTER *for two* featuring king prawns, smoked salmon, smoked mackerel fillets and salt & pepper squid, with rustic bread and a Marie Rose cocktail sauce (+£2.50pp)

BOX-BAKED CAMEMBERT *for two* topped with omega seed sprinkle, cranberry & sloe gin chutney and warm dough sticks (v)

SCALLOPS IN BACON CRUMB on celeriac puree with bacon and pea shoots (+£3pp)

TEMPURA MUSHROOMS in a crisp batter with a soy, lime & ginger dip (v)

DUCK LIVER & PORT PARFAIT with gooseberry & Prosecco flavour compote and toasted ciabatta

CURRIED BUTTERNUT SQUASH SOUP with crisp tortilla, coconut sauce, ciabatta and butter (v) or balsamic vinegar and olive oil (ve)

LAMB KOFTA SALAD with plum tomato, roasted red pepper, cucumber & mint salad and coconut tzatziki

MAIN COURSES

16oz CHATEAUBRIAND *for two to share* with twice-cooked chunky chips, roasted mushroom, tomato, béarnaise and peppercorn sauce (+£8 pp)

SEARED SALMON WITH TEMPURA OYSTER on samphire, chive baby potatoes and hollandaise

LAMB RUMP with asparagus, chorizo, dauphinoise potato, baby onions and minted red wine jus

SLOW-ROASTED TOMATO, BASIL & ALMOND BAKE with roasted sweet peppers, oyster mushrooms and a slow-roasted tomato dressing (ve)

9oz RIBEYE STEAK with twice-cooked chunky chips, sunblush tomato and parsley butter (+£5pp)

ADD ON peppercorn, béarnaise or beef dripping sauce £1.95, king prawns & garlic butter £3.95

SPIT-ROASTED CHICKEN with lemon & garlic confit, aioli and your choice of salad or fries with jus

GUINEA FOWL with crispy polenta chips and a Peroni and porcini mushroom sauce

LOBSTER & DEVON CRAB FISHCAKES with asparagus, pea & truffle oil velouté topped with crispy seaweed, served with your choice of fries or salad

SIDES Mac & cheese (v) £3.95, onion rings (v) £3.50, tenderstem broccoli, asparagus and green beans in a soy glaze (ve) £3.95

DESSERTS

STRAWBERRY & CREAM MELTING CHOCOLATE HEART *for two to share* served with a hot chocolate sauce, fresh strawberries and toasted marshmallows (+£2pp)

MELTING CHOCOLATE & PEANUT BOMB filled with sticky toffee pudding and peanut butter cream, served with Bourbon vanilla ice cream and hot salted caramel sauce (v)

BLACKCURRANT MOUSSE on a biscuit base, served with crushed mango and fresh strawberries (ve)

WARM BELGIAN CHOCOLATE BROWNIE with Bourbon vanilla ice cream (v)

NEW YORK-STYLE BAKED VANILLA CHEESECAKE with a forest fruit compote and whipped cream (v)

BRITISH CHEESE BOARD Shepherd's Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester, Isle of Man vintage cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and chutney (v) (+£2pp)

THE PERFECT FINISH

OLD FASHIONED

Smooth, rounded Woodford Reserve bourbon, a swirl of aromatic bitters, a hint of sugar and a twist of orange peel served over a perfect sphere of ice to create the quintessential sipping cocktail.
£9.50

Americano £2.50

Cappuccino £2.75

Latte £2.75

A range of loose leaf teas £2.50

Cointreau orange hot chocolate £4.95

ESPRESSO MARTINI

An indulgent mix of Ciroc French Vanilla vodka, darkly sweet Tia Maria and cold-brew coffee, finished with a luxurious creamy froth.

£7.95

All of our food is prepared in a kitchen where cross-contamination may occur, and our menu descriptions do not include all ingredients. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol; please ask a member of staff for further information. (v) = made with vegetarian ingredients; (ve) = made with vegan ingredients, however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of six or more.