

VALENTINES SET MENU

3 Courses - £45 Per Person
Complimentary Glass of Fizz on arrival

Oysters (Pre-order only) +£3.50 each
Chilli, Cucumber & Dill



STARTERS

Baked Camembert (To Share)
Rosemary Studded Camembert, Confit Garlic, Chorizo Chutney, Charred Sourdough


Roasted Sweet Potato Velouté  
Kale and Parmesan Crisps

Salmon Pastrami 
Cured Salmon, Crème Fraiche, Dill, Sweet and Sour Shallots

Crispy Cauliflower  
Crispy Cauliflower, Romesco Sauce, Vegan Feta, Candied Almonds



MAINS

20oz Ribeye Steak (To Share) +£8.00 
Slow Roasted Tomatoes, Portobello Mushrooms, Charred Tenderstem Broccoli, Rosemary Hollandaise,
served with Garlic Fries

8oz Beef Fillet Steak +£3.00
Slow Roasted Tomatoes, Portobello Mushrooms, Charred Tenderstem Broccoli, Rosemary Hollandaise,
served with Garlic Fries

Roasted Hake 
Pan Roasted Hake, Saffron New Potatoes, Samphire, Curried Leeks, Fermented Tomatoes

Lamb Rump 
Crispy Confit Potato, Anchovie, Purple Sprouting Broccoli, Roasted Red Onions, Salsa Verde

Wild Mushroom Linguine 
Marinated Wild Mushrooms, Spinach, Truffle



DESSERTS

Assiette of Desserts to share as below:

Salted Caramel Chocolate Brownie Sundae  
Double Chocolate Brownie, Salted Caramel, Chocolate Ganache, Vanilla Ice Cream, Toasted Hazelnuts

Pistachio and Olive Oil Cake  
Olive Oil Cake, Pistachio, Cappuccino Cream Ice Cream

Passion Fruit Panna Cotta  
Basil, Strawberry and Nut Granola



Vegan



Vegetarian



Gluten Free

(Some dishes can be made Vegan or Gluten Free on request)