

VALENTINE'S MENU

£65pp

COCKTAIL OF YOUR CHOICE

& NATIVE OYSTER

on arrival

To Start

SOUP OF THE DAY *with French bread (VG, GFa)*

VENISON TARTARE

MACKEREL PATE

RED ONION MARMALADE & GOAT CHEESE TARTE

CHAMPAGNE SORBET

Mains

FILET OF SEABASS with sautéed new potatoes kale crayfish bisque

6OZ SIRLOIN OF BEEF

with fries, watercress, pickled radish, tomato, mushroom & hollandaise sauce

> MOULES MARINIERE with fries

Desserts

PROFITEROLES with fresh cream & chocolate sauce

APPLE & MARMALADE TART

to share with vanilla ice cream

CREME BRULEE

SPICED RATATOUILLE

with orzo black olive crumb

SELECTION OF BRITISH CHEESES

with crackers, celery, apple, grapes & chutney (Can be made GF)

A discretionary service charge of 10% will be added to your bill. (V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE (N) CONTAINS NUTS Please notify a member of staff if you have any allergies or to see the full allergy list

