



Valentines Menu

Amuse Bouche

Cucumber & mint gazpacho
A cold spring soup with freshly pressed cucumber &
Chocolate mint.



A trio of starters to share

Crab - Crispy crab cakes on a bed of rocket with a refreshing lemon aioli.
Pheasant - Rutland pheasant breast, nestled on our homemade 1000 layer chip, drizzled with a pomegranate jus.
Tart - Girolle mushrooms & caramelised onions, encased in herby pastry.

Main Courses

Steak

A 6oz fillet steak, accompanied by house cut chips, mushrooms, onion rings and half a tomato, served with your choice of a bone marrow reduction or a peppercorn sauce.

Lobster

Lobster tails, beautifully poached in butter, with a white wine and parmesan risotto served with a parmesan tuille.

Pasta

Homemade spinach and ricotta ravioli drenched in a creamy garlic sauce, served with grilled asparagus.

Surf & Turf

Share a 35oz sous-vide Tomahawk Steak, accompanied by 2 grilled tiger prawns, pickled samphire, house cut chips, mushroom, onion rings, smothered in a bone marrow reduction. (Subject to £10pp supplement)

A trio of desserts to share

Red Velvet Bites - Vanilla cheesecake, frosted & rolled in red velvet crumb.
Caramel Tart - Sweet shortcrust pastry with a salted gooey caramel centre, topped with crispy chocolate.
Passionfruit Possett - A decadent passionfruit cream, served with homemade shortbread biscuit.

To Finish

Chocolate covered Strawberries

5 courses – £50.00pp (Pre-order only)

