

VALENTINES SET MENU

Available 6pm until 9pm on Fri 11th, Sat 12th, and Weds 16th

£32 per person

To Start

Buttered Seared Scallops, Crispy Chorizo & Black Pudding on Peas A La Francois

Pan Fried Chicken Livers, Bacon Jam on Brioche with Pancetta Crisps

Cream of White Onion Soup, Cheese Crostini & Bread Roll

Port Poached Pear, Blood Orange Segments & Toasted Almond with Grenadine Dressing (v, vg)

Sharing Starter for two - Baked Rosemary & Garlic Camembert, homemade Red Onion Caramelised Jam, Sourdough

In The Middle

Classic Moules Mariniere with Fries, Warm Bread Roll & Butter

Cornfed Chicken Supreme, Fondant Potato, Braised Savoy Cabbage, Pancetta and Wild Mushroom Cream

6oz Ribeye Steak, Triple Cooked Beef Fat Chips, Steak Garnish

Tempura Vegetable Medley with Garlic Mayonnaise & Salad (v, can be adapted to be vegan)

Sharing Main for two - Surf 'n' Turf - Two 4oz Fillet Steaks, King Prawns, traditional steak accompaniments, Clarified Garlic & Parsley Butter, Triple Cooked Chips and a choice of Red Wine Jus or Peppercorn Sauce
(a pre-order 24hrs in advance is required on this dish along with a £5 supplement per person)

To Finish

White Chocolate Pavlova with Fresh Forrest Berries

Seasonal Crumble with choice of Ice Cream or Custard

Sorbets

Chef's Luxury Cheeseboard, House Chutney, Selection of Crackers

Sharing Dessert for two - Trio of sharing Desserts - Chocolate Brownie Bites, Tiramisu, Mini Citrus Tart

VALENTINE SHARING PLATTERS

£18.5 EACH OR 2 FOR £35

Charcuterie Selection, Honey & Wholegrain Mustard Chipolatas, Pickles, House Chutneys & Homemade Flat Breads

Selection of Luxury Cheese, House Pickles, Olives, on Vine Tomatoes

We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten and other food allergens. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team. Sharing items count as 2 dishes.