

Valentine's Menu

13th -16th February

3-Course for
£26.75

Two Soups Intertwined

a cream of cauliflower soup intertwined with a lush tomato soup

Two Grilled Crostini

topped with mozzarella and figs finished with a balsamic glaze and fresh rocket

Mussels and Clams

in a prosecco and cream sauce with crusty bread

Antipasto Sharer

Parma ham wrapped bread sticks, olives, stuffed peppers and baby mozzarella with hummus dip.



Pan-Roasted Duck Breast

with parsnip purée, asparagus, buttered porcini mushrooms with a honey and mustard glaze

Lamb Rump

parmesan and pea risotto, pan-seared baby onions with mushrooms, finished with cooking juices

Pan-Fried Sea Bass

crab salad, buttered broad beans and asparagus with a caper lemon butter

Creamy Mushroom and Spinach Gnocchi

topped with fresh basil and toasted pine nuts

8oz Rump Steak

Dauphinoise potato and Tenderstem broccoli with a rich red wine sauce



Chocolate Brandy Dipping Pots

with fresh strawberries and marshmallows

Rich Chocolate Tart

with fresh raspberries and clotted cream

Passionfruit Crème Brûlée

Selection of Cheese and Chutneys

Terms and conditions

We recognise that some of our guests have specific dietary and allergy needs. Please ask a member of our team before ordering and they will be happy to advise you and answer any questions. All prices include the chef's cut. Dining busy periods food may be subject to a short wait and therefore we appreciate your patience and hope that you appreciate the quality and efficient service we always strive to provide. For tables of 8 people or more a discretionary service charge of 18% is added to your bill.