VALENTINE'S DAY MENU 2024

$\pounds 65 \text{ per couple}$

Tiger Prawns (GF*) Prawns in garlic, chilli, coriander

French Onion Soup (V)(GF*) With love heart croutons

Chicken Liver Pâté (GF*) With Sourdough Toast

Halloumi Salad (V,GF*) (VE*) roasted squash, puy lentils, red onion, spinach, cumin, pomegranate

Sirloin Steak (GF*) Cooked to Your Liking and Served with Truffle & Parmesan Chips, Seasonal Greens, Peppercorn or Béarnaise Sauce

Salmon With a herb crust, creamy saffron orzo, broccoli

Chicken Kiev Pesto Pasta or Potato Dauphinoise, long stem broccoli

Porcini Risotto (V)(VE*) Truffle cream, garlic, spinach, wild mushrooms

V

Chocolate Lover's Assiette Sharer for 2 Cheeseboard Lover's Sharer for 2 Brownie (V,VE*) Amaretto Crème Brûlée

Tea & Coffee

Please inform us of any allergies before ordering any food or drink SERVICE IS NOT INCLUDED



2024

<u>Pre order only</u> by with Supplements applied: Starters

Oysters 3 for +£0/5 for +£2/7 for +£5 Served on ice: Choose from simply lemon wedges/tabasco/shallot & red wine vinegar or a mix

Small Seafood Platter

+ f_{10} 2 oysters, 2 tiger prawns, cold water prawns, mussels, half a lobsterserved with fries and crusty bread, aioli and mayonnaise

Mains

Large Seafood Platter to Share

 $+ \frac{1}{20}$ 4 oysters, 6 tiger prawns, cold water prawns, mussels, a whole lobster served with fries, crusty bread, aioli and mayonnaise

Lobster

Thermidor, Simply Grilled or Steak Surf and Turf Served with fries ¹/₂: +£10/Whole: +£20/Steak Surf & Turf:+£10