

Valentine's Date Night Menu

2 Courses £45 | 3 Courses £55

Available evening of 14th February only

Amuse-Bouche

A glass of prosecco

Chef's baked oyster with lemon & herb crumb

(Vegetarian alternative available)

Starters

Mussels Marinière

Steamed mussels in white wine, cream, shallots & parsley

Warm house focaccia

(GF Alternative)

Roasted Vine Tomato & Basil Soup

Mascarpone, basil oil, crisp croutons

(V | VE available)

Ricotta & Beetroot Timbale

Lemon & basil infused ricotta, heritage beetroot, honey, micro watercress

(GF)

Asparagus & Parma Ham

Topped with soft poached eggs & hollandaise sauce

(GF)

Baked Camembert for Two *(Sharing)*

Rocket leaves, roasted figs, aged balsamic, warm focaccia

(V)

Mains

8oz Fillet Steak (£9 supplement)

Wood-roasted cherry tomatoes, oyster mushrooms, skin-on fries

Pink peppercorn sauce

(GF)

Oven-Baked Salmon

Chilli-buttered samphire, fondant potato

Chive & saffron cream

(GF)

Pork, Fennel & Herb Ravioli

Asparagus, sage butter, aged parmesan

Lemon & Thyme Chicken Supreme

Potato fondant, carrot puree, baby carrots, saffron sauce

Charred Mediterranean Vegetable Puff Pastry Tart

Feta, olives, rocket & pine nut salad

Roasted tomato & basil sauce

(GF/V) (VE Alternative)

Desserts

Chocolate-Covered Strawberries for Two (*Sharing*)

Love-heart shortbread, warm caramel sauce
(V)

Yorkshire Sticky Toffee Pudding

Rich toffee sauce, vanilla ice cream
(V)

Chocolate & Orange Tart

Chocolate soil, cherry syrup, salted caramel ice cream
(V | GF)

Biscoff Tiramisu

Coffee sponge, mascarpone, Biscoff crumb
(V)

British Cheese Plate (£4 supplement)

Blue Wensleydale, Smoked Applewood, Goat's cheese
Spiced plum chutney, grapes, crackers & butter
(V)

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free