

Valentine's 2026

£40 per person

Available 13th & 14th February

*An evening for unhurried conversation and shared glances.
Good food, good wine, and the kind of company
that makes time soften.*

Starters

To begin, gently.

Mussels

Garlic, white wine & cream,
finished with parmesan.

Perfect for dipping & sharing

Carrot & Coriander Soup

Smooth and warming, with
spicy flatbread croutons.

Blue Cheese Mushrooms

Deeply savoury, melting
into toasted garlic ciabatta.

Chicken Liver & Smoked Bacon Pâté

Silky and indulgent, with
caramelised onion chutney,
warm toast and peppery rocket.

Desserts

For staying a little longer.

Sticky Toffee Pudding

Sweetheart Cheesecake

Mains

For settling in.

Locally Sourced 8oz Sirloin

Cooked just the way you like it,
with vine tomatoes, mushrooms,
peas and chunky chips.

Chicken Chorizo Linguine

Comforting, gently spiced, and
made for lingering over.

Smoked Haddock

Spring onion mash, a softly
poached egg and a rich cheese &
chive sauce

Thai-Inspired Chickpea, Spinach & Sweet Potato Curry

Fragrant and vibrant, served with
coconut rice (VG | Vegan)

Double Chocolate Brownie

Tiramisu

Mango Sorbet (GF)

Good food. Warm light. No rush.