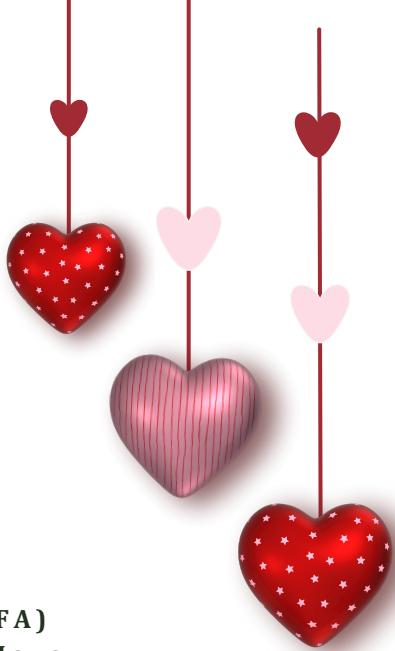




VALENTINE'S DAY MENU

3 COURSES FROM £47
9TH - 14TH FEBRUARY



STARTERS

Creamy Burrata & Fig Relish (V)
Creamy Cheese Mushrooms & Toasted Bread (V/GFA)
Chicken, Chorizo & Cheese Bon Bons & Chilli Jam Mayo
King Prawns In A Tomato, Garlic & Chilli Sauce
Crushed Chilli & Honey Baked Camembert & Toasted Bread (V) (For Two)
Vegan alternative starter available upon request*

OUR STEAKS

ALL OUR STEAKS ARE SERVED WITH TOMATO, FLAVOURED BUTTER
YOUR CHOICE OF A REGULAR SIDE & YOUR CHOICE OF A SAUCE.

8oz Sirloin Black Angus 50 Days Aged
Surrey Farms 14oz Bone In Ribeye Steak
(£12 Supplement, Limited Availability)
8oz Fillet 30 Days Aged
(£10 Supplement)
16oz Chateaubriand
(£10 Supplement PP, For Two To Share)

MAINS

Ultimate Dirty Burger

Beef patty, bacon & cheese, mac & cheese, beef barbacoa, onion rings, beef & red wine sauce

Two Seabass Fillets (GFA)

Served with tender stem broccoli, sauteed baby potatoes and lemon parmesan sauce

Butternut & Lentil Wellington (VE)

Served with braised cabbage, mixed greens, baby potatoes, onion chutney

EXTRA SIDES

Lobster Mac & Cheese 10.95 | Bone Marrow 9 | Home-made Onion Rings 6.25
Halloumi Fries 6.95 | Mixed Seasonal Greens 6.25 | Mashed Potato 5.50

DESSERTS

Heart Shaped Strawberry & Chocolate Mousse Cake (V)
Limited Availability
Champagne & Fresh Berries Crème Brûlée (V/GF)
Triple Layered Chocolate Temptation Cake (V)
White Chocolate Profiteroles with Pistachio Cream (V)
Ice Cream (V)
Sorbet (VE)

*Happy
Valentine's Day*

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptors do not include all ingredients. If you do have any questions, allergies, or intolerances, or you require allergen information please let us know before ordering. Weights stated are approximate uncooked weights.
VE-Vegan, V-Vegetarian, GF-Gluten Free, GFA-Gluten Free Option Available