



THREE COURSE

VALENTINES MENU

ALL FOR JUST
£34.95

FEBRUARY 2026



STARTERS



Smoked Salmon Rose

grapefruit and avocado salad,
creme fraiche, parsley oil

Chicken Liver Pate

red onion jam on a salad bed,
orange honey dressing, croute

Crispy Duck Bonbons

pickled asian salad, teriyaki sauce

Baby Spinach Salad

sundried tomatoes, roast pine nuts,
strawberry vinaigrette



MAIN COURSE



Braised Boneless Beef Short Rib

crispy garlic mash potato,
cauliflower fritters, rich red wine jus

Marry-Me Chicken Supreme

sweet potato fondant,
creamy sundried tomatoes

Saffron Mushroom Risotto

roast hazelnut,
pomegranate



L&F Shared Steak Platter

a 10oz steak dish for 2, with portabello mushrooms,
roasted vine tomatoes, battered onion rings,
garlic & herb baby potatoes, topped with tempura
prawns and served with a trio of sauces; wild
mushroom diane, peppercorn and red wine jus

£5 supplement per person



DESSERT



Shared Miracle Trio Dessert

all four mini deserts
shared between two

Triple Chocolate Brownie

Chocolate Coated Strawberries

Cherry Creme Brulee

Tiramisu

