

# Valentine's Day

£72.00 per person

Welcome Glass of Prosecco, Strawberry Bellini, Kir Royale  
or Elderflower Fizz, with Chef's Amuse Bouche

## STARTER

**Baked Camembert to share (V)**  
Sweet Onion Jam, Homemade Bread

**Devilled Chorizo**  
Yorkshire Pudding, Mustard & Onion Jam

**Herb Spiced Vegetable Soup (VG, GF Option)**  
Sourdough Bread

**Salt & Pepper Squid**  
Lime Mayonnaise

**Burrata (V, GF)**  
Marinated Cherry Tomatoes, Mint & Balsamic  
Drizzle

**Pan Seared Scallops (GF)**  
Garlic Butter

**Pan-Seared Gamberoni**  
(Whole King Prawns) (GF)  
Chilli Butter Sauce

**Homemade Warm Scotch Egg**  
Smoked Garlic Mayonnaise

## MAIN

**8oz Fillet Steak (GF)**  
**10oz Rib Eye Steak (GF)**  
**16oz Porterhouse (GF)**  
Chips, Wedges or Mashed Potato  
Peppercorn or Bearnaise

**32oz Tomahawk Steak to share (GF)**  
Chips, Wedges or Mashed Potato  
Peppercorn or Bearnaise

**Roasted Salmon with Herb Crust (GF)**  
Roasted Baby Potatoes, Spinach, Asparagus  
& Dill Sauce

**Whole Lobster Thermidor**  
Served With Chips or Mash  
(Supplement £.22)

**Grilled Lamb Chops (GF)**  
Winter Vegetables, Potato Fondant

**Wild Mushroom Risotto (VG, GF)**  
Truffle Oil  
With or Without Baked Parmesan Crisp

**Jollof Rice (VG, GF)**  
Chickpeas, Herbs & Spices

## DESSERT

**Mature Cheddar & Blue Cheese Plate**  
Chutney & Crackers

**Hazelnut Chocolate Brownie**  
Salted Chocolate Sauce, Mascarpone

**Chocolate & Coconut Tart (VG, GF)**  
Berry Compote

**Dame Blanche**  
Vanilla Ice Cream, Salted Chocolate Sauce

**Sticky Toffee Pudding**  
Warm Toffee Sauce, Vanilla Ice Cream

**Madagscan Vanilla Crème Brûlée (GF)**

**Mango Sorbet (GF, VG)**

**Vanilla Cheesecake**  
Berry Compote