



Seats

VALENTINES MENU



MENU AVAILABLE

6-9 FRIDAY 14TH + SATURDAY 15TH FEBRUARY

TO START

SMALL PLATES SERVED TO SHARE

MARINATED OLIVES

NDUJA ARANCINI, TRUFFLE DIP, AGED PARMESAN

SMOOTH CHICKEN LIVER PARFAIT, GRILLED FOCACCIA, ONION CHUTNEY

PAN FRIED SCALLOPS, CURRIED CARROT PUREE, PICKLED CARROTS

MAINS

30 DAY DRY AGED STEAKS:

100Z RIBEYE STEAK // 80Z FILLET STEAK

OR

PAN ROAST CHICKEN BREAST, CARAMELISED SHALLOT PUREE

OR

LEMON + HERB CRUSTED COD LOIN, ROAST TOMATO SAUCE,

CONFIT VINE TOMATOES

OR

CHOICE OF

LARGER STEAKS TO SHARE

CHOOSE FROM:

600G CHATEAUBRIAND +£15PP // 850G RIBEYE ON THE BONE +£10PP

FOR THE TABLE

ALL THE ABOVE MAINS ARE SERVED WITH
THE FOLLOWING SHARING DISHES FOR THE TABLE:

TRIPLE COOKED CHIPS – GRILLED TENDERSTEM BROCCOLI

'3 CHEESE' MAC AND CHEESE

BEEF DRIPPING, RED WINE AND SHALLOT GRAVY + PEPPERCORN SAUCE

TO FINISH

DARK CHOCOLATE FONDANT,

HONEYCOMB ICE CREAM, FRESH HONEYCOMB

OR

WHITE CHOCOLATE CHEESECAKE, MACCERATED STRAWBERRIES,

LEMON SHORTBREAD

OR

LOCAL CHEESE BOARD, 2 CHEESES, CRACKERS, CHUTNEY,

PORT POACHED PEAR

£70 PER PERSON