

PERFECT

Valentine's

3 COURSES

£27.95 PP

CELEBRATE WITH US

AVAILABLE 13TH-16TH FEBRUARY

Valentine's Menu

3 COURSES £27.95 PER PERSON

With complimentary handmade Belgian chocolates (v)

Celebrate in style with 20% off bottles of sparkling wine and Champagne:

Moët & Chandon Impérial | Moët & Chandon Rosé Impérial | Veuve Clicquot Yellow Label
Freixenet Italian Sparkling Rosé | Freixenet Prosecco | The Skinny Fizz

STARTERS

- SHARING SEAFOOD PLATTER **for two** featuring king prawns, smoked salmon, smoked mackerel fillets and salt & pepper squid, with rustic bread and a Marie Rose cocktail sauce (+£2.50pp)
- BOX-BAKED CAMEMBERT **for two** topped with omega seed sprinkle, cranberry & sloe gin chutney and warm dough sticks (v)
- SCALLOPS IN BACON CRUMB on celeriac puree with bacon and pea shoots (+£3pp)
- THYME-ROASTED PORTOBELLO MUSHROOMS in a Cropwell Bishop sauce on rustic toast (v)
- DUCK LIVER & PORT PARFAIT with gooseberry & Prosecco flavour compote and toasted ciabatta
- CURRIED BUTTERNUT SQUASH SOUP with crisp tortilla, coconut sauce, ciabatta and butter (v) or balsamic vinegar and olive oil (ve)
- CHARGRILLED LAMB KOFTAS with goat's curd, plum tomato, roasted red pepper, cucumber & mint salad

MAIN COURSES

- 16oz CHATEAUBRIAND **for two to share** with twice-cooked chunky chips, roasted mushroom, tomato, béarnaise and peppercorn sauce (+£8 pp)
- SEARED SALMON WITH TEMPURA OYSTER on samphire, chive baby potatoes and hollandaise
- LAMB RUMP with asparagus, chorizo, dauphinoise potato, baby onions and minted red wine jus
- SLOW-ROASTED TOMATO, BASIL & ALMOND BAKE with roasted sweet peppers, oyster mushrooms and a slow-roasted tomato dressing (ve)
- 9oz RIBEYE STEAK with twice-cooked chunky chips, sunblush tomato and parsley butter (+£5pp)
ADD ON peppercorn, béarnaise or beef dripping sauce £1.95, king prawns & garlic butter £3.95
- SPIT-ROASTED CHICKEN with lemon & garlic confit, aioli and your choice of salad or fries with jus
- GUINEA FOWL with crispy polenta chips and a Peroni and porcini mushroom sauce
- LOBSTER & DEVON CRAB FISHCAKES with asparagus, pea & truffle oil velouté topped with crispy seaweed, served with your choice of fries or salad

SIDES Mac & cheese (v) £3.95, onion rings (v) £3.50, tenderstem broccoli, asparagus and green beans in a soy glaze (ve) £3.95

DESSERTS

- STRAWBERRY & CREAM MELTING CHOCOLATE HEART **for two to share** served with a hot chocolate sauce, fresh strawberries and toasted marshmallows (+£2pp)
- MELTING CHOCOLATE & PEANUT BOMB filled with sticky toffee pudding and peanut butter cream, served with Bourbon vanilla ice cream and hot salted caramel sauce (v)
- BLACKCURRANT MOUSSE on a biscuit base, served with crushed mango and fresh strawberries (ve)
- WARM BELGIAN CHOCOLATE BROWNIE with Bourbon vanilla ice cream (v)
- NEW YORK-STYLE BAKED VANILLA CHEESECAKE with a forest fruit compote and whipped cream (v)
- BRITISH CHEESE BOARD Shepherd's Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester, Isle of Man vintage cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and chutney (v) (+£2pp)
- Fancy a cocktail instead?** ESPRESSO MARTINI An indulgent mix of Ciroc French Vanilla vodka, darkly sweet Tia Maria and cold-brew coffee, finished with a creamy froth

THE PERFECT FINISH

OLD FASHIONED
Smooth, rounded Woodford Reserve bourbon, a swirl of aromatic bitters, a hint of sugar and a twist of orange peel served over a perfect sphere of ice to create the quintessential sipping cocktail.
£9.50

Americano £2.50
Cappucino £2.75
Latte £2.75
A range of loose leaf teas £2.50
Cointreau orange hot chocolate £4.95

PORNSTAR MARTINI
A stylish and confident creation that's fruity and sumptuous. Continental Ciroc French Vanilla vodka, juicy passionfruit and a shot of indulgent Prosecco on the side.
£8.50

All of our food is prepared in a kitchen where cross-contamination may occur, and our menu descriptions do not include all ingredients. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol; please ask a member of staff for further information. (v) = made with vegetarian ingredients; (ve) = made with vegan ingredients, however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of six or more.