



SCAN ME



CONTACTLESS AND
CARD PAYMENTS
ONLY PLEASE

Thank you

Valentine's Day

£65

Exclusively available Saturday 14th February

Amuse Bouche

Tempura Maldon Oyster
granny smith, wasabi and lime

Starters

Mediterranean King Prawns
garlic, chilli and basil butter, focaccia GF(a)

Truffle and Parmesan Gnudi
tuscan dumpling with ricotta and parmesan

Crispy Pork Belly
pomegranate, charred apricot, pork jus GF

Sweet Potato, Coconut and Chilli Soup
salted butter, focaccia VE(a)n GF(a)

Mains

Herefordshire 8oz Sirloin Steak
triple cooked chips, roasted vine tomatoes, onion rings
peppercorn or stilton sauce
Add half a lobster (£21.50 supplement)

Half Fresh Grilled Canadian Lobster
side salad, fries GF
choose from either thermidor or chilli garlic basil butter

Venison Wellington
layered confit potato, baby carrot, sour cherry and black pepper jus

Sun-dried Tomato and Chilli Risotto
king prawns VE(a)

Desserts

British Cheeseboard
Cambridge Blue, Black Bomber, Wensleydale
crackers, homemade red onion chutney, apple GF(a)

Strawberry and White Chocolate Choux Bun
white chocolate crème pâtissière, strawberry glaze

Rhubarb and Custard Tart
shortcrust pastry, yorkshire forced rhubarb

Lemon Posset
meringue shards GF

Tea/Coffee and Petits Fours to finish

Sides

Skinny Fries | Triple Cooked Chips | Mixed Leaf Salad | Homemade Slaw | Creamed Potatoes | All £5
Mixed Vegetables | Parsley Butter New potatoes | Panfried Green Beans | Tenderstem Broccoli | All £6
(Please ask your server for Gluten or Dairy Free options)

V Vegetarian | VE Vegan | GF Gluten Free | DF Dairy Free | (a) Available - please ask | (N) Contains Nuts
Please notify your server of any allergies and/or dietary requirements.
A discretionary service charge of 10% is added to all bills. All service charges are paid to our service team