



VALENTINE'S SPECIALS

We will be running these Valentine's Specials alongside our Winter Evening Menu from:
Wednesday 11th - Saturday 14th February

STARTERS

GORGONZOLA MUSHROOMS

Baby button & chestnut mushrooms with creamy Gorgonzola blue cheese and topped with panko breadcrumbs and baked until golden.
House salad garnish, chilli jam & toasted sourdough.

£8.5
GF* DF*
V VE*

CREVETTES

Large king prawns, de-shelled with the tail meat exposed for ease of eating, sautéed in butter with red chilli flakes, black pepper and lemon juice, finished with fresh herbs.

Starter portion with toasted sourdough and salad garnish.

GF* DF* £12

Main portion with skinny french frites and dressed butterhead salad.

GF DF* £21

MAINS

CHATEAUBRIAND

Dry aged Aberdeen Angus fillet Chateaubriand for two to share, presented as sliced medallions, served pink only. Two portions of potato side: chips, skinny frites or buttery mashed potato. Steamed seasonal vegetables, baby mushrooms sautéed in garlic butter and our famously rich and deeply flavourful chateaubriand sauce.

£78
GF DF*

BAKED COD

Fillet of fresh Start Bay Cod wrapped in Parma Ham and oven roasted.
Light Dijon mustard mash & steamed green veggies.
Rick Stein inspired rich and deep red wine sauce.

£26
GF DF*

AFTERS

SHARING DESSERT PLATE

All homemade: Chocolate brownie pieces, chocolate covered strawberries, vanilla & white chocolate panna cotta, choux profiteroles filled with Bailey's cheesecake, covered in our chocolate fudge sauce. (Share between two)

£16
V

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

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Adjustment Available