

Valentine's Menu



Crayfish & Prawn Cocktail – 12.5

Lobster Mayonnaise, cherry tomatoes, Virgin Mary sauce, brown bread, whipped butter and charred lemon.

Carpaccio Beef – 10.5

Horseradish cream, piquillo peppers, baby leaves and shaved parmesan.

Roast pepper Terrine – 8.95

Pesto, truffle oil dressed rocket



Chateaux Briande for two – 75

16oz Chateaux Briande, Herb roasted mushrooms, wine cherry tomatoes, onion rings, Hand cut chips and a choice of steak sauce each.

Duo of Lamb – 28

Rump & Cutlet, Dauphinoise potatoes, Sauteed kale and red wine Jus.

Not so Fillet of Beet – 15.25

Beetroot steak, roast potato, pan-fried spinach, gravy, (v)

Pave of Salmon – 24.25

New potatoes, Sun blushed tomato, sea asparagus, mussels, clams and a lobster cream sauce.



White chocolate & Baileys cheesecake – 8.5

Vanilla crème Brûlée – 8.5

Shortbread and seasonal berries