

VALENTINE'S

A LA CARTE MENU

TO START

- ♥ SLOW BRAISED PIGS CHEEK _____ £10.00
with pickles apple & fennel, smoked chilli jelly
- ♥ CRISPY TIGER PRAWNS _____ £10.00
with cucumber salad, Vietnamese dipping sauce, lime
- ♥ GRILLED ASPARAGUS & CHICK PEAS _____ £9.50
with black olive aioli, crematta verde
- ♥ BAKED CAMEMBERT *to share* _____ £17.00
filo crust, apricot harissa, rosemary honey, toasted focaccia

FOR MAIN

- ♥ STICKY GLAZED KING OYSTER MUSHROOM _____ £15.00
roast garlic polenta, braised leeks, carrot pesto
- ♥ WHOLE BAKED SOLE _____ £18.50
crayfish & garlic butter, samphire, new potatoes, tenderstem broccoli
- ♥ ROAST LAMB RUMP _____ £28.50
sauteed potatoes, broad beans & peas, salsa verde
- ♥ SCOTCH CHATEAUBRIAND (500g) *to share* _____ £71.00
Provencale tomatoes, watercress

ADD ON SAUCE FOR £3.00 BÉARNAISE | ANCHOVY HOLLANDAISE | PINK PEPPERCORN SAUCE

SIDES

CREAMED SPINACH, PARMESAN GRATIN	£5.00	BEEF DRIPPING CHIPS	£5.50
ROAST GARLIC & CHIVE MUSHROOMS	£5.00	TRUFFLE MAC & CHEESE	£6.00
TENDERSTEM BROCCOLI & CHILLI	£5.00		

TO FINISH

- ♥ LEMON MERINGUE & PASSION FRUIT MESS _____ £8.00
- ♥ RASPBERRY TIRAMISU _____ £7.00
- ♥ CHOCOLATE ORANGE PROFITEROLES *to share* _____ £13.00
candied pistachios, clotted cream ice cream, toffee sauce