



# VALENTINE'S DAY MENU

## Starter

### Sharing for two

**Fish sharing board** £15.00  
Oyster, gravlax, red beetroot salmon, oak smoked salmon, salted cod, salmon caviar, shrimps, grilled baguette

**Meat sharing board** £15.00  
Beef pastrami, honey roast ham, roast turkey, pork pie, duck liver parfait, selection of breads

**Vegetarian sharing board** £14.00  
Falafel, tzatziki, hummus, legume mash, five beans garlic puree, grilled vegetables and halloumi

### Individual plates

**Seared pigeon breast** £8.50  
with baby vegetables, yellow beetroot puree, red sorrel, red radish shavings, red wine jus

**Sauteed king prawns** £8.50  
with grilled ciabatta, roast cherry tomato and parmesan shavings

**Tomato consommé** £7.00  
with cheese dumpling and vegetables pearls (v)

## Main Courses

### Sharing Board for 2:

**Lamb sharing board** £28.50  
Assiette of lamb shank, lamb rump and lamb kidney roulade, served with fondant potato, grilled vegetables, roast red onions and lamb jus

**Meat sharing board** £34.00  
20oz cote de boeuf, caramelised shallots, grilled flat mushrooms, roast cherry tomato in wine, rocket salad, onion rings, triple cooked chips and red wine jus

### Individual plates

**Grilled tuna steak** £17.50  
with white sesame black linguini, tender stem broccoli and ginger sweet chilli sauce

**Black risotto** £12.00  
with butternut squash, broad beans and peas topped with rocket and parmesan shavings (v)

**Confit duck legs** £16.50  
with sweet potato and chorizo dauphinoise potato, brussel sprouts, goose berries jus

**8oz beef fillet steak** £24.50  
served with triple cooked chips, braised red cabbage, baby vegetables and a choice of sauce

## Desserts

### Individual plates

White chocolate custard trifle with passion fruit coulis £6.50

Rose strawberry velvet panna cotta £6.50

Chocolate fondant served with vanilla or pistachio ice cream £8.50

Cranberry flummery layered with amaretti biscotti £7.00

Sharing for 2: Selection of above desserts £14.50