



Valentine's Dinner



Wednesday 14th February 2018

Seatings available 6pm – 9pm

Broccoli & gorgonzola soup with tomato & olive bread £6.50

Six rock & native oysters with banana shallot & red wine vinaigrette £12.50

Slow cooked octopus squid ink risotto & saffron aioli £8.50

Baked camembert cheese & tomato bread (v) £7.50



Cote de boeuf with bone marrow butter, pont neuf, tomato & oregano salad & green beans (sharing) £49.95

Wild mushrooms risotto, parmesan tuille, wilted rocket & truffle oil (v) £12.50

Sea trout with crushed new potatoes, dandelion rocket & lime pickle £16.50

Whole French trim rack of lamb, pomme Anna, green beans & redcurrant jus (sharing) £55.00



Raspberry soufflé £6.50

Chocolate & Passion fruit bavaois £6.50

Lemon tart & crème fraiche £6.50

Great British cheeseboard, pear chutney, grapes, biscuits (sharing) £10.95



Tea/coffee & mints

01932 842 721

Please ask a member of staff for any allergy advice & details of allergens