



SPARKLING

Valentine's

**3 COURSES INCLUDING
A GLASS OF PROSECCO £27.95 pp**

BOOK YOUR TABLE TODAY

Available from Friday 9th to Saturday 17th February

VALENTINE'S MENU

3 COURSES £27.95 PER PERSON, INCLUDING A GLASS OF PROSECCO

Upgrade and share a bottle of Freixenet Prosecco for an extra £15

Or Moët & Chandon Impérial Champagne for an extra £35

STARTERS

SOUP OF THE DAY with artisan rustic bread and butter (v)

THYME-ROASTED PORTOBELLO MUSHROOMS in a Cropwell Bishop sauce on rustic toast (v)

PAN-FRIED TIGER PRAWNS with garlic & parsley butter, and artisan rustic bread (+£2 pp)

DUCK LIVER & PORT PARFAIT with gooseberry & Prosecco flavour compote, and toasted ciabatta

CHARGRILLED LAMB AND BALSAMIC KOFTAS with lavash bread, harissa hummus and tzatziki

BAKED SCALLOP MORNAY topped with mature Cheddar and breadcrumbs. Served with artisan rustic bread (+£3 pp)



MAIN COURSES

16OZ CHATEAUBRIAND FOR TWO with twice-cooked chunky chips, roasted flat mushrooms, crispy onions, confit tomato, Béarnaise and peppercorn sauce (+£8 pp)

ROASTED CHICKEN with lemon & garlic confit, aioli and your choice of kale & cauliflower couscous salad with a pineapple, lemongrass & ginger dressing, or fries with jus

DEVON CRAB & PANCETTA TAGLIATELLE with baby kale, and white wine velouté

WILD MUSHROOM GNOCCHI with baby spinach and a white wine velouté, topped with truffle oil & Gran Moravia cheese (v)

ROASTED HALIBUT topped with tiger prawns, samphire, baby potatoes and caper butter (+£3 pp)

ROASTED PORK BELLY with butternut squash dauphinoise, baby spinach, tenderstem broccoli, crackling and red wine jus

HOME-MADE BRITISH BEEF BURGER with smoked Irish Cheddar, mustard mayonnaise, relish and fries

9OZ 28-DAY-AGED RIB-EYE STEAK twice-cooked chunky chips, crispy onions, grilled mushroom, confit tomato and baby kale (+£5 pp)

Add steak sauces: Peppercorn sauce / Béarnaise sauce / Beef dripping sauce / Red wine jus



DESSERTS

LIMITED EDITION MELTING WHITE CHOCOLATE BOMB topped with almond & pistachio, with bourbon vanilla ice cream, raspberry sugar, peanut butter crumb and hot Belgian chocolate sauce (+£2 pp)

DULCE DE LECHE LAVA FONDANT with praline ice cream, peanut butter crumb and raspberry sugar (v)

BAKED SICILIAN LEMON CHEESECAKE with British blackcurrant curd (v)

PEAR TARTE TATIN with praline ice cream and nougatine crisp (v)

BRITISH CHEESE BOARD Shepherds Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester, Isle of Man Vintage Cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and baby figs in a spiced rum syrup (v) (+£3 pp)

WHY NOT TREAT YOURSELF TO A VALENTINE'S COCKTAIL OR TWO?

RASPBERRY KISS

A sumptuously sweet blend of Hendrick's gin, Martini, and raspberry, topped with edible flowers for a little extra romance.

£7.95

LOVE BUBBLE

A flirty twist on the classic G&T: Hendrick's gin and Fever Tree Premium Tonic mixed with cherry & hibiscus.

£8.50

ROSATTO ROYAL

A sparkling mix of Prosecco, Disaronno, cranberry juice and lemon. What's not to fall in love with?

£7.50

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol; please ask a member of staff for further information. (v) = made with vegetarian ingredients; however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of 8 or more.