



Valentine's Menu

TO START

Celeriac and Truffle Velouté
Homemade Wheaten Scone

Vietnamese Caramel Pork Belly Bites
Crispy Shallots & Spiced Peanut

Fish Cake
Smoked Fish, Dill, Sauce Gribiche

Crispy Breaded Feta
Red Onion Jam, Rocket, Honey & Truffle Dressing

MAIN COURSE

Tomahawk for Two
Onion Rings, Roasted Vegetable, Triple Cooked Chips, Béarnaise, Peppercorn Sauce
(£26 supplement)

Roast Chicken Supreme
Roasted Salsify, Sprouting Broccoli, Duck Fat Roasties, Chicken Gravy

Braised Blade of Beef
Scallion Mash, Roast Baby Carrot, Tenderstem, Madeira Velouté

Roasted Beetroot Risotto
Mascarpone, Brown Butter Breadcrumbs

Roasted Halibut
Roasted Cep, Tarragon Gnocchi, Kale, Red Wine Vinaigrette

DESSERT

Chocolate Delice
Hazelnut and Whiskey Ice Cream

Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Ice Cream

Couples Black Forest Baked Alaska
Cherry Sponge, Chocolate Ice Cream

Couples Cheeseboard
Durrus, Kearny Blue, Ballylisk Brie, Millers Crisp Breads

Food Allergies & Intolerances

When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used. We offer Gluten Sensitive options but do not operate in a fully Gluten free kitchen.