



Valentine Day

AVAILABLE FRIDAY 13TH
AND
SATURDAY 14TH FEBRUARY



£45 per person

STARTERS

Red Beet Carpaccio

Vibrant slices of earthy beetroot, drizzled with a bold red miso and honey dressing, scattered with tangy crumbled blue cheese and bright, peppery fresh sorrel leaves.

Black Pudding Potato Terrine

Elegant layers of rich, spiced black pudding intertwined with velvety creamy potato, accompanied by a luxurious, silky Parmesan emulsion.

Mackerel and Rye Panzanella

Succulent, lightly charred mackerel fillets paired with a hearty rye bread salad, elevated by an exotic nori and toasted fenugreek dressing.

Glazed pork belly bites

Bite sized cubes of pork belly coated in a rich sticky flavorful glaze, lime, sesame seeds, soya sauce.

Kohbez to share

Warm, fluffy kohbez flatbread served with cloud-like whipped feta infused with aromatic rosemary and sage olive oil, adorned with glistening pomegranate seeds and fresh orange zest.

MAINS

10 oz Rump Steak

Juicy 10 oz rump steak with bacon-fried wild mushrooms, a smoky-sweet burnt onion puree, fries and a rich beef jus.

Chicken Supreme

Tender pan-seared chicken supreme infused with fresh mint, resting on a bed of indulgent herb parmentier potatoes and vibrant asparagus puree.

Pan-Fried Cod

Perfectly crispy-skinned cod fillet, paired with buttery celeriac crushed new potatoes, delicate tempura samphire, verde sauce.

Platter to share

30oz Sirloin on the bone, fries, mushroom, tomatoes, peppercorn sauce, diane sauce jus.

(SUPPLEMENT £20)

Whipped Goats Cheese (V)

Light and creamy whipped goats cheese, garnished with tender courgettes sautéed in spicy chilli butter, crunchy seeded breadcrumbs, and fragrant lemon oil.

DESSERTS

Chocolate pot with cherry compote and vanilla ice cream

Cheesecake with whipped cream and cherry compote

Seasonal Strawberries and Cream finished with a silky chocolate sauce

Cheese board

Ask for a comprehensive list of ingredients should you have any allergy concerns or particular dietary requirements.

