



VALENTINE'S DAY LUNCH MENU

3-COURSES 65.00

STARTERS

CRISPY SQUID

Sweet chilli mayonnaise

SOFT SHELL CRAB TEMPURA

Seaweed mayonnaise, lime dressing

LOBSTER BISQUE

Cognac, Gruyère croûtons

SEVERN & WYE SMOKED SALMON

Grapefruit, crème fraîche,
pickled shallots

KING PRAWN COCKTAIL

Lemon & Marie Rose sauce

DUCK SPRING ROLLS

Asian pickles, plum sauce

TIGER PRAWNS 'PIL PIL'

Garlic, chilli, smoked paprika

GOATS CHEESE

Heritage beetroot, pine nuts

MAIN COURSE

All main dishes come with 1 choice of side. Additional sides available at £5 each

PETERHEAD COD

Beer battered, tartare sauce

MONKFISH, HAKE & PRAWNS

Lemon butter sauce

GUERNSEY SKATE

Brown butter, capers

SUFFOLK PORK BELLY

Apple purée, cider jus

WHOLE LOBSTER (1 ¼ lb)

Thermidor sauce or garlic & chilli butter
(£15.00 supplement)

SCOTTISH SALMON & SCALLOPS

Champagne & lobster sauce

MISO COD

Soy, spring onions, radish

ROAST RUMP OF LAMB

Parsnip purée, wild mushrooms

WHOLE DOVER SOLE

Grilled or Meunière
(£15.00 supplement)

ANGUS SIRLOIN STEAK

Béarnaise sauce

MORROCAN

AUBERGINE (VE)

Ras el Hanout, apricot, falafel

JAPANESE

CAULIFLOWER (VE)

Lightly battered, coconut, Asian pickles

SURF N TURF SIRLOIN

WITH KING PRAWNS

Garlic chilli butter

8OZ SCOTCH FILLET

Bearnaise sauce
(£15.00 supplement)

SIDE ORDERS

Tenderstem broccoli,
soya, garlic, chilli

Cauliflower cheese

Creamed spinach

Triple Cooked Chips

Thin chips

Caramelised fine beans

Dauphinoise Potatoes

Creamy Savoy
cabbage & bacon

Buttered new potatoes

Green salad

DESSERTS

STICKY TOFFEE PUDDING

Vanilla ice cream

CHOCOLATE FONDANT

Pistachio ice cream

ICE CREAMS & SORBETS

Selection of farmhouse
ice creams & sorbets

WHITE CHOCOLATE

CRÈME BRÛLÉE

Shortbread

STRAWBERRY CHEESECAKE

Strawberry coulis

PEACH TARTE TATIN

Hazelnut praline sauce, vanilla ice cream

TIRAMISU

Mascarpone, Tia Maria

PAVLOVA

Raspberries, chantilly cream, meringue

3 CHEESES

Brie de Nangis, matured Cheddar,
Roquefort

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Menu items are subject to change due to availability. All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill. (V): Vegetarian / (VE): Vegan