



## V A L E N T I N E ' S   S P E C I A L S

P R O C E S S C O   R O S E , I T A L Y

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### S T A R T E R

Grilled hoisin aubergine & spring onion bao buns,  
Asian slaw (vg) £8.5

Tempura prawns, Fowey mussels, salt and pepper  
squid, hot smoked salmon, samphire, sourdough  
(to share) (gfa) £20

Slow cooked beef shin coquettes, horseradish cream,  
and micro herbs salad £11

### M A I N

Pan seared Seabass, roasted cherry tomatoes, new  
potatoes, Lemon & herbs beurre blanc (gf) £18.50

26oz Cote de beuf, triple cooked chips, peppercorn  
sauce, onion rings, roasted tomatoes (to share) (gf) £70

Teriyaki tofu, pepper, mangetout, wild mushroom egg  
noodles (vg) £14.5

### D E S S E R T

Passionfruit Crème Brûlée (gfa) £8.5

Chocolate fondant, Nutella coated fresh strawberries, minted  
chocolate ice cream, praline crisps (To share) £16

Strawberries cheesecake, berries coulis £8

