



Valentine's Day 2026 TO START

CRISPY LAMB BELLY (GF)
HASHBROWN - PICKLED RED ONIONS

TOMATO & BASIL ARANCINI (VG)
BASIL EMULSION

MONKFISH SCAMPI
WARM TARTARE SAUCE

SHARING CAMEMBERT (V)
HONEY - CORNICHONS - FIG CHUTNEY - CRUSTY BREAD



MAIN COURSE

TOMOHAWK STEAK TO SHARE
TRIPLE COOKED CHIPS - ONION RINGS - PEPPERCORN SAUCE

ROASTED CHICKEN
CRISPY SKIN - CHICKEN BUTTER SAUCE - ROAST BABY POTATOES

CHARGRILLED SIRLOIN STEAK
CHIMICHURRI - GRILLED PRAWNS - TRIPLE COOKED CHIPS

PANFRIED SEA BREAM
PRAWNS TORTELLINI - CHORIZOSAUCE - ROAST BABY POTATOES

STUFFED RED PEPPER (VG)
ORZO - HARISSA - SMOKED ALMOND VELOUTÉ - ROASTED BABY POTATOES



DESSERT

TARTE AU CITRON-MERINGUE - LEMON CURD
CHOCOLATE & AMERETTO BUNET PUDDING
STRAWBERRY & WHITE MILLEFEUILLE

£50 PER PERSON

Please inform us if you have any allergies or intolerances.
A discretionary service charge of 10% will be added to all tables