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## *Valentines Day Menu*

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Roasted red pepper soup, enhanced with a hint of lime. Served with a Parmesan, garlic and herb crouton.

Creamy avocado sorbet with king prawns and smoked salmon. Served with a dill and gherkin tartar dressing.

Thai style, spicy chicken breast skewers, on a bed of leafy green salad with sweet chilli dressing.

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To share: A Tomahawk steak\* cooked on the bone, medium-rare, accompanied with a saffron hollandaise, served with chunky chips and mixed salad or seasonal vegetables.

Tian of braised chicken with celeriac puree and Marsala jus, seasonal vegetables and sautéed potatoes.

A marriage of fresh salmon fillet and asparagus, enrobed with a creamy Camembert and garlic sauce. Served with sautéed potatoes and seasonal vegetables.

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Pear, apple and pineapple fruit fritters on a skewer, warm caramel sauce and Chantilly cream.

Homemade lemon and passionfruit tart with raspberry sorbet.

Homemade chocolate and cherry tart served with Stracciatella ice-cream.

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£32.50 for 2 courses, £41 for 3 courses per person

\*£6 per person surcharge for the steak

*A discretionary 10% service charge is added to all bills.*

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*Disclaimer: Due to Natasha's Law we cannot guarantee that any of our dishes are allergen free. If you do have an allergy please speak to a member of staff.*

The Main Menu will also be available on the day, lunchtime 12-2pm and evening 6-8:30pm