

Valentine's Menu

AVAILABLE 14TH-18TH FEBRUARY 2025



Starters

Rock Oysters (GF)

4.00 each or 6 for 20.00

Served with tabasco sauce, chilli flakes, lemon wedge, rock salt & cracked black pepper

Camembert Sharer (V) (GFO) 18.00

Toasted sourdough & red onion jam, pitted mixed olives, fresh rocket & balsamic glaze

Add bacon for 1.50

Mains

Rump Steak (GF) 24.00 • Rib-eye Steak (GF) 27.00 • Sirloin Steak (GF) 28.00

All served with triple cooked chips, grilled garlic & thyme tomato, grilled field garlic infused mushroom, salad garnish

Add peppercorn sauce (GF) or garlic butter for 2.00

Grilled Lemon

Seabass (GF) 18.00

Potato gratin, grilled tenderstem & baby corn, pineapple & red pepper salsa, lemon wedge

Slow Roasted

Pork Belly (GF) 25.00

Pan seared scallops, cauliflower puree, mixed buttered vegetables, basmati rice & cider sauce

Truffled Mushroom

Tagliatelle (V) 16.00

Grated parmesan & tarragon

Desserts

Sharing Profiteroles (V) 12.00

With dipping sauce & fresh strawberries

Waffle Stack (V) 7.85

Vanilla Ice-cream & strawberry sauce

Trio of Ice-cream (GF) 7.50

Choose from:

strawberry, vanilla, chocolate, salted caramel, mint choc chip, rum & raisin or sorbets: lemon, orange, raspberry (VG)



(V) Vegetarian (VG) Vegan (GF) Gluten-free (GFO) Gluten-free option available

Allergen information available on request. A discretionary 10% service charge will be added to your bill.

