

VALENTINES SET MENU £45pp

Add optional wine pairings for each course



STARTERS

Leek and potato soup (V) (VE*)

Les Mougeottes Chardonnay (175ml) +£7.25

Chalk stream trout rilette, toasted crumpet ,dill oil

Arcole Love Story Pinot Grigio (175ml) +£7.95

Tiger prawn and chorizo stew, crostini, aioli

NV Prosecco Via Vai (125ml) +£7.95

Chicken and ham hock terrine, toast, chutney

Coates & Seely Brut Reserva (125ml) +£11.50

Wild mushroom croquette (V)

Les Mougeottes Pinot Noir (175ml) +£7.50

MAINS

Chateaubriand / Cote de Boeuf steak (to share), cherry vine tomatoes, field mushroom, chunky chips, peppercorn sauce +£20

Don David Malbec (175ml) +£9.25

Confit duck leg ,rosti potato,red cabbage ,parnip puree,red wine jus

Mountain Red Thelema (175ml) +£7.95

Roast root vegetable, cavolo nero barlotto (VE)

Laylo Vegan Merlot (175ml) +£8.95

Pan fried cod, mussel chowder, dill oil

Petal & Stem Sauvignon Blanc (175ml) +£10.00

DESSERTS

Passion fruit crème brulee (V)

Moet Imperial (125ml) +£14.50

Trio of chocolate, fondant, white choc mousse ,chocolate and salted caramel torte (V)

Cockburn's Fine Ruby Tawny Port (50ml) +£4.75

Vegan lemon cheesecake (VE)

Yealands Vegan Reisling Dessert Wine (125ml) +£11.95

Pear tart tartin, vanilla ice cream (V)

Sauternes Dessert Wine (125ml) +£7.75

(V) VEGETARIAN

(VE) VEGAN

(VE*) VEGAN ALTERNATIVE



SCAN FOR ALLERGENS

Our food and drink is prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies, or intolerances please let us know before ordering. Substitutions are available to support dietary needs.

A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks.