



VALENTINE'S DAY MENU

FEBRUARY 13TH, 14TH & 15TH

2 Course £32.95 | 3 Course £41.95



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3 Course £41.95

VALENTINE'S DAY - MENU -

Ask your server for
our Vegan options

FEBRUARY 13TH, 14TH & 15TH

With a glass of Prosecco on arrival



Before You Start

NOT INCLUDED IN SET MENU PRICE

OYSTERS

3 Oysters £7.95
Pick one garnish

Half a Dozen £14.95
Pick two garnishes

A Dozen £27.95
Pick three garnishes

GARNISHES or STYLES

-Rockefella Oysters

-Bloody Mary

-Shallot Dressing

-Lemon & Sriracha

Starters

❖ Wild Mushroom &
Truffle Arancini
Fried rice balls infused with truffle oil

Duck Parfait
Served with marmalade chutney,
melba toast, foie gras butter

Karaage Chicken Bites
Served with Asian slaw

❖ Goat's Cheese Tartlet
With caramelised onion &
balsamic glaze

Crayfish Cocktail
Served on crisp lettuce, Marie rose
dressing & a citrus twist

Moules Marinière
White wine garlic sauce,
onions, rustic bread

Mains

Ocean Burger
Prime beef burger, smoked
apple wood cheese, beef tomato,
fresh salad, topped with lobster
meat, served with truffle fries

Lobster Ravioli
Served in a garlic, white wine,
infused with lemon buttery sauce

❖ Curried Vegetable Wellington
Curried butternut squash,
lentil & almond, served with mash,
seasonal veg & curry sauce

FOR THE LOVERS...

Chateaubriand Sharing Board
+£13.95 pp surcharge

17oz Chateaubriand steak,
cooked to your liking.
Served with garlic butter, thick
cut chips, mushroom ketchup,
garlic butter, tomato salad.
With Peppercorn &
Béarnaise sauces

Beef Short Rib
Slow cooked & fall of the bone
served with truffle mash &
seasonal green vegetables

Sticky Duck & Watermelon Salad
Confit Duck leg with watermelon,
wakame, pomegranate, spring
onions & chilli dressing

Pork Schnitzel
Chorizo sauce, pub
chips, green beans

Desserts

White Chocolate Crème Brulee
With caramelised crust,
served with fresh berries &
vanilla shortbread

Lemon Posset
Served with short bread

Taste of Romance Dessert Board
TO SHARE
+£3.95 pp surcharge

Chocolate Fondant, Chocolate &
Rum Mousse, Chocolate Torte,
Candied Hazelnuts, Strawberries

❖ Apple Tarte Tatin
Salted caramel,
vegan ice cream

Chocolate Fondant
Salted caramel ice cream,
honey comb

ALLERGENS. It is important to inform your server of any allergies or intolerances you have before ordering. Our kitchens have procedures in place to address the risks of cross-contamination, but we cannot guarantee the total absence of allergens due to the fast-paced environment.

