



VALENTINE'S 2026

2 courses from **22**

3 courses from **30**

Complimentary prosecco for all 3 course meals

ARRIVAL COCKTAILS

LOVE AT FIRST SIP

13

Cocoa Chanel

Absolut vodka, Mozart dark chocolate liqueur, raspberry, cream

Sloe French Kiss Martini

Beefeater pink gin, sloe gin, pineapple, Chambord

STARTERS

Beetroot Soup

A wholesome bowl of hearty soup with a helping of silky cream, served warm and comforting with heart-shaped croutons

Truffled Mac & Cheese

A delicious mix of melted cheeses through perfectly cooked macaroni and laced with a touch of decadent truffle oil

Chicken Liver Pâté

Rich and smooth pâté served with toasted artisan bread, cornichons, and a tangy onion chutney

MAINS

Surf 'n' Turf for two

+10 supplement

Prime sirloin steak cooked to order, paired with succulent king prawns in a cream sauce, and served with peppercorn sauce on the side. Perfectly luxurious indulgence for sharing

Mushroom Linguine

Al dente pasta coated in with creamy garlic, kale and mushroom sauce

A bit on the side

Skin-on Fries **5** / Tender Stem Broccoli **6** / Sweet Potato Fries **6**

Halloumi Fries **6.5** / Creamed Spinach **6**

SWEET NOTHINGS

House Tiramisu

The perfect marriage of mascarpone, sponge, chocolate powder and espresso

Molten Chocolate Fondant

Rich and gooey, paired with vanilla ice cream

Sticky Toffee Pudding

Served warm, indulgent with vanilla ice cream

Please inform a member of our team of any dietary requirements
A discretionary 12.5% service charge will be added to your bill