

VALENTINES DAY



To Begin

Oysters, (£3.00 Each)

.....

Mains

Yellow Fin Tuna Steak with sesame seeds, rosti peppers, Asparagus, cherry tomatoes and mix herbs. (served rare)

Lobster Tail with seared scallops, black caviar and lobster bisque sauce.

Valentines Vegetables Ravioli pasta with cheese & tomato sauce

Corn-fed Chicken Supremes, stuffed with vintage cheddar, baked aubergine parmigiana and tomato sauce.

CHargrilled 28 Day fillet Steak, fries, peppercorn sauce, salad garnish.

3 Courses £85 per person

Vegetarian & Vegan available on request

.....

Desserts

Valentines sharing dessert (for 2).

Sticky toffe pudding, vanilla ice cream (NF)

White chocolate creme brulee with cherry sorbet. (GF)

Chocolate tarte, winterspiced ice creme

Additional sides dishes

Mac & cheese 5.5

Tender stem broccoli 5.5

Leaf salad 4

Truffle fries 7

Starters

Lobster Bisque Soup and toasted sourdough.

Gratan Asparagus with parma ham, parmasan cheese and butter.

Fish croquettes: crab, salmon, cod, served with a light spicy cherry tomato sauce.

TD&H Prawn Cocktail, caviar, marie rose sauce, grapefruit

Beef Carpaccio, rocket, parmesan, lemon extra virgin olive oil.



Please let us know of any dietary requirements. A discretionary 12.5% service charge will be added to your bill.

