

VALENTINES

STARTERS

REAPERS RUM & COKE GLAZED PORK CHEEKS (GF)

11.5

spiced apple puree, apple & carrot salad

PAN SEARED SCALLOPS (GFA)

12.5

cauliflower puree, crispy black pudding, cauliflower cous cous, curry oil

WINE PAIRING

175ml

250ml

PICQUEPOUL - TERRET

6.9

9.4

MAINS

SEABASS FILLETS (GF)

18.50

spiced new potato, red pepper coulis, grilled asparagus, green beans

WINE PAIRING

175ml

250ml

PINOT GRIGIO CATARRATTO

5.9

8.3

CHARGILLED 6oz FILLET STEAK (GF)

32.00

roast shallot, wild mushrooms, vine tomato, pont neuf potato

CHOICE OF SAUCE

peppercorn / blue cheese / chimichurri

WINE PAIRING

175ml

250ml

TEMPRANILLO

6.9

9.4

DESSERT

SHARING DESSERT PLATE

17.50

passionfruit iced parfait, coffee infused sticky toffee pudding

dark chocolate & strawberry dipping pot, toasted marshmallow, tablet cheesecake

COCKTAILS

THE PERFECT PEAR

9.5

havana 7yo rum, pear, falernum, pineapple, fresh lime, coconut

JULIET & ROMEO

9.5

london dry gin, cucumber, mint, fresh lime, rose