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## **VALENTINES MENU 2025**

### **Starters**

- ❖ **Fresh Shetland Oysters** served on Crushed Ice, Samphire and a Sherry, Green Tabasco and Shallot Vinaigrette **£3.50 Per Oyster**
- ❖ **"Moules Mariniere"** Shetland Mussels Steamed in White Wine and Garlic Cream Sauce with Rustic Bread **£9.50**
- ❖ **Grilled Asparagus** with Poached Dinton Farm Hens Egg, Hollandaise Sauce and Pancetta Lardons **£9.50 (V)**

### **Main Course**

- ❖ **Slow Braised Shank of Berkshire Lamb** in a French Merlot, Mint and Red Currant Lamb Jus with Rosemary and Parmesan Creamed Potato, Baby Carrots and Tenderstem Broccoli **£32.00**
- ❖ **Fillet of Cornish Dover Sole** in Beurre Noisette, French Picpoul and Capers with Steamed New Potatoes, Parsley and Seasonal Vegetables **£34.00**
- ❖ **Fillet of Herefordshire Beef** with Roscoff Onion in a Balsamic Glaze and Thyme, Triple Cooked Chips, Bearnaise Sauce and Mache **£38.00**
- ❖ **Butternut Squash, Lentil and Almond Wellington** with Buttered Spinach and French Picpoul, Sun Blushed Tomato and Basil Sauce **£22.00(V)**

### **For Dessert**

- ❖ **Dark Belgium Chocolate Fondant** with Vanilla Movenpick Ice Cream and Crushed Pistachio **£8.00**
- ❖ **Mango and Passionfruit Cheesecake** with Mango Sorbet and Baby Mint **£8.00**

If you have any dietary requirements, please advise one of our waiting staff.  
A discretionary service charge of 10% will be added to the bill.

