

Valentines Menu 2024



To Start

"Moules Marinière" Shetland Mussels Steamed in White Wine, Garlic & Parsley with Rustic Bread £8.50

Duck Liver & Orange Terrine with Plum Chutney £7.50

Grilled Asparagus, Crispy Hen's Egg, Hollandaise sauce (V) £7.50
With Parma Ham £8.50

Pan Seared Shetland Scallops, Celeriac Puree, Julienne Apple & Crushed Hazelnut
£4.00 per Scallop

Main Course

4 Bone Rack of Berkshire Lamb with a Garlic & Rosemary, Herb Crust, Dauphinoise Potatoes, Baby Vegetables & Red Wine Jus £29.00

Wild Mushroom, Black Truffles & Tarragon Pappadelle
Pasta with Aged Parmesan Shavings £16.00

Filleted South Coast Lemon Sole en Papillotte with Puy Lentils, Samphire, Lemon & Dill £27.00

Hereford Ribeye Steak, Triple cooked Chips, Beer Battered Onion Rings, Watercress, Grilled Tomato & Portobello Mushroom with Bearnaise sauce £33.00

Sweeties

Mango Posset & Passion fruit Jelly with Home Made Shortbread £8.00

Dark Chocolate Fondant, Crackle Pistachio & Vanilla Ice cream £8.50

2 Pound Street Wendover Cheese Platter with Home Made Chutney & Biscuits £9.50

This Menu is available From Wednesday 14th February to Saturday 17th February depending on availability

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.
