

Available Friday Evening 12th, Saturday Evening 13th, and Sunday Lunch 14th February

Starters

French Onion Soup
Chicken and Ham Terrine with Fruit chutney and walnut bread
Half dozen Oysters or a dozen to share (please pre-order - £3 per person supplement)
Beef Carpaccio, Roquette, Parmesan with creamed horseradish

Main Courses

Deep fried Calamari with lime and chilli mayonnaise
8oz 28 day matured Sirloin steak, with chips, salad and béarnaise sauce (£3 supplement)
Slow roasted Pork Belly with sage butter mash, green bean and cherry tomato salad
Yellow fin Tuna Supreme with noodle salad and wasabi dressing and sesame seeds
Fresh spaghetti, vegetarian puttanesca, tomatoes, olives, thyme olive oil

To Finish – An assiette for two to share

Chocolate Tart with espresso syrup &
Tulip of fresh fruit with lemon and vanilla ice cream &
Banoffee Pie

Or - British Cheese board - an indulgent selection of cheeses (£5 supplement per person)

£26.95 per head
£10 deposit to confirm booking.
Please pre-order oysters if required.

A 10% Service Charge is added to the bill for all bookings of 6 and over.