

Valentine's SET MENU

Three courses only £25.95 per person

Exclusively available this Valentine's

STARTERS

SALT & PEPPER CALAMARI

Served with chipotle chilli mayonnaise

SEARED SCALLOPS

Served with parmentier potatoes, Champagne Thermidor sauce, tempura samphire and fresh tomato salsa (£2 supplement)

CLUCK & DUCK WINGS

Sticky chilli-hoisin glazed chicken & duck wings served with buttermilk ranch dressing and dressed slaw

BAKED CHEDDAR MUSHROOMS v

Button mushrooms in a creamy garlic & Cheddar sauce, served with toasted artisan breads

MAINS

THE STEAK EXPERIENCE

All our prime steaks are served with parsley butter, seasoned fries, a slice of our onion loaf and balsamic glazed tomato, along with your choice of lettuce wedge and steak sauce

30 DAY AGED BISTRO RUMP 8OZ

Taken from the centre of the rump to combine great tenderness with full flavour. Recommended medium

30 DAY AGED SIRLOIN 8OZ

A delicate flavour balanced with a firmer texture, recommended medium rare

50 DAY AGED GRAIN FED RIBEYE 8OZ

Fine marbling results in an intensely packed flavour. Recommended medium (£2 supplement)

30 DAY AGED FILLET 8OZ

The most tender steak regarded by many as the premium cut and recommended rare (£5 supplement)

SHARING STEAKS

BUTCHER'S BLOCK 24OZ

To share

£9 supplement per person

Explore a variety of steak flavours and cuts – 30 day aged fillet 8oz, 50 day aged grain fed ribeye 8oz and 30 day aged rump 8oz. Served with a brisket stuffed marrow bone

CHATEAUBRIAND 16OZ

To share

£5 supplement per person

Cut from the beef tenderloin, this most tender of cuts, recommended medium rare

YOUR STEAK, YOUR WAY

Choose a wedge dressing

- Bacon & Honey Mustard
- Stilton & Blue Cheese
- Garlic Mayonnaise & Grana Padano
- Buttermilk Ranch & Croutons

Choose a steak sauce

- British Beef Dripping Sauce
- Porcini Mushroom & Black Garlic
- Rich Bordelaise
- Cracked Peppercorn
- Classic Béarnaise

SMOKEY BARBECUE RIBS

Full rack of succulent pork ribs with a smokey barbecue glaze, served with seasoned fries and dressed slaw

BUTCHERS BEEF & BARBACOA BURGER

Topped with succulent rump steak, barbacoa brisket fritter, crispy onion loaf pieces and cheese. Served in a glazed brioche bun with our special recipe burger sauce, lettuce and tomato. Served with seasoned fries and dressed slaw

PESTO CRUSTED SEA BASS

Served with crushed baby potatoes, roasted vegetable tartare, sugar snap peas, samphire and a tarragon-infused hollandaise

BUTTERNUT SQUASH & EMMENTAL ROULADE v

Served with braised red cabbage purée, glazed roasted roots, grilled tenderstem broccoli, sugar snap peas and a pesto velouté

DESSERTS

RICH CHOCOLATE BROWNIE v

Served warm with vanilla bean ice cream, rich Belgian chocolate sauce and a dark chocolate & pistachio shard

CLASSIC CRÈME BRÛLÉE v

Madagascan vanilla glazed brûlée, served with a home baked vanilla biscuit and fresh berries

STICKY TOFFEE PUDDING v

A classic dessert served with a rich salted butterscotch sauce and vanilla bean ice cream

INDULGENT TASTING BOARD v To share

Mini classic crème brûlée, rich chocolate pot and a lemon & clotted cream posset tart. Served with vanilla bean ice cream, home baked biscuits and raspberry & white chocolate crushed meringue.

VALENTINE'S COCKTAILS

🍷 STRAWBERRY FLING

Bombay Sapphire, elderflower cordial, strawberry purée, mint and apple juice with a splash of lemonade **£6.95**

🍷 FRENCH KISS

Chambord black raspberry liqueur, Grey Goose vodka and pineapple juice **£7.75**

SPARKLING

FREIXENET PROSECCO ITALY (11%) BOTTLE **£26.95**

This stylish, cut-glass bottle is a real showstopper - made from the finest grapes of northern Italy, Freixenet Prosecco is fresh and fruity, with aromas of citrus and apple. It's the perfect sparkling for celebrating those romantic occasions.

Our vegetarian set menu can be enjoyed for £22.95 per person

V = Made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Our British & Irish steak is Red Tractor or Bord Bia Quality assured, and our chicken breast is British Farm Assured. Please note: all our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Some of our dishes contain alcohol – please ask a team member for further details.