



VALENTINES MENU

Starters

To Share: Baked Camembert, Thyme and Honey Camembert,
Garlic Baked Ciabatta, Red Onion Chutney **£12**

Soy Glazed Daikon Steak, Pan Caramelised Mooli, Chilli Oil, Red Ginseng,
Caramelised Apple and Leek Puree, Carrot Crisps **£6.50 (V)**

Smoked Salmon, Lime, Chilli and Garlic Smashed Avocado,
Soda Bread Bruschetta, Baby Coriander and Sesame Salad **£7.50**

Mains

To Share: Chateaubriand; Scott's of Ormskirk 28 Day Matured Fillet Of Beef,
Saffron Potatoes, Charred Vine Tomatoes, Buttered Greens, Port Wine Jus **£50**

28 Day Matured 8oz Rib Eye Steak, Garlic and Thyme Roasted Mushroom
and Tomato, Lager Battered Onion Rings, Twice Cooked Chips, Pepper Sauce **£21**

Buttermilk Chicken, Charred Aubergine Puree, Shallots, Grilled Asparagus,
Pistachio and Pomegranite, Pickled Mushrooms, Soya Yoghurt **£16**

Pan Roasted Goosnargh Chicken Breast, Carrot Puree, Wilted Greens,
Crispy Soft Boiled egg, Tarragon Cream Sauce **£16**

Grilled Plaice Fillets, Fenugreek and Caper Butter, King Prawns,
Sautéed New Potatoes, Winter Greens **£17.50**

Tikka Paneer, Curried Aubergine, Cauliflower Bhaji, Fragrant Rice **£13 (V)**

Sweets

Assiette to share;

Raspberry Mousse and Meringue,
Warm Apple Tart with Praline Marscapone,
Chocolate Brownie and Cherry Coulis **£12**

3 COURSES | £28 PER PERSON

Menu available Thursday 14th - Saturday 16th February

MENU AVAILABLE ALONGSIDE OUR MAIN MENU FROM 6PM VALENTINES DAY

(£10 per person supplement for Chateaubriand – must be pre ordered 3 days in advance)