

No 32

EAT•DRINK•DANCE

Valentine's Menu 2019

3 - courses £35

Starters

Charcuterie Board

Beal's Farm Charcuterie, Pickles, Crostini,
Homemade Chutney

Seafood Platter

Smoked Salmon, Tempura Prawns, Cod Fritters,
Crispy Squid, Sweet Chilli

Chickpea Fritters (V)

Sweet Potato Puree, Spinach, Garlic Mayo
or Vegan Salsa Verde

Steak Tartare

Pickled Beetroot, Crostini

Mains

Roast Cod

New Potatoes, Tender Stem Broccoli, Mussels,
Chorizo, Lemon Butter & Red Pepper Puree

Fillet 200g (£6 supplement)

Hand Cut Fries, Confit Garlic Butter,
Mixed Leaves

Glazed Butternut Squash (V)

Sauté Spinach, Hummus,
Harissa, Toasted Sesame Seeds

Roast Free Range Chicken

Parma Ham, Potato Gratin, Beetroot,
Broccoli, Thyme & Butter Sauce

Dessert

Chocolate Lover's Platter

Brownie, Doughnut, Chocolate Mousse, Chocolate
and Honeycomb Bar,

White Chocolate Ice Cream, Berries

Cheeseboard

Selection of British & French Cheeses

An optional 12.5% service charge will be
added to the bill. Please make a member of
our team aware of any allergies.