

## **VALENTINE'S SHARING**

### **To Start**

Baked Camembert, Apple Purée, Cranberry Sauce  
crusty bread, olive oil croutes  
£16.50

### **Seafood Platter**

Tempura King Prawns and Calamari, with Sweet Chili Dip  
Smoked Salmon, Mackerel and Prawn Marie Rose  
19.00



### **Main**

28-day Dry Aged Double Entrecote of Beef cooked Medium  
Dauphinoise Potato, red cabbage, green beans, watercress  
béarnaise sauce  
£45.00



### **Assiette of Sweet Delights**

Chocolate Brownie, Coconut and Ginger Panacotta  
Strawberry Daiquiri Semi Freddo, Sticky Toffee Pudding with  
Caramel sauce

£18.00

