

# Valentine's Menu

**THURSDAY 14<sup>TH</sup> FEBRUARY**

**ALSO AVAILABLE WEDNESDAY 13<sup>TH</sup> & FRIDAY 15<sup>TH</sup>**

**APERITIF COCKTAILS (NON-ALCOHOLIC AVAILABLE)**

Espresso Martini 7.5 | Pornstar Martini 10 | Fruity One 7.5

## STARTERS

**ROASTED BUTTERNUT SQUASH & SAGE SOUP 5.25**

Toasted pumpkin seeds, crumble goats' cheese (v)

*Pair with glass of Mont Rocher Viognier Chardonnay 5.95*

**SHREDDED DUCK SPRING ROLL 7.5**

Chilli Orange salsa, hoi sin dip

*Pair with glass of Laughing Giraffe shiraz 5.4*

**KING PRAWNS 8**

Smoked paprika, garlic & chilli butter, toasted rosemary focaccia

*Pair with glass of Champagne 9*

**BLACK SESAME TOASTED TOFU 7**

Chargrilled asparagus, sesame oil, yuzu pipette (gf, v, vegan)

*Pair with Bunderberg ginger beer 3.5*

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## MAINS

**12OZ CHATEAUBRIAND (TO SHARE) 45**

Tempura Courgette, vine tomatoes, thrice cooked chips,  
choose peppercorn or blue cheese

Add Surf & Turf - 1/2 lobster with garlic butter £15.00 surcharge

*Pair with bottle of Vista Calma Malbec 29*

**TRUFFLE FLAKED MACARONI CHEESE 14 (v)**

Sun-dried tomatoes, asparagus spears,

*Pair with bottle of Goose Beret New Zealand Sauvignon Blanc 26.95*

**CORN FED CHICKEN BREAST 16**

Pancetta wrapped, thyme potato dauphinoise,  
French beans & petit pois, chorizo cream

*Pair with bottle of Bodegas Albarino 26.95*

**ROASTED COD LOIN 18**

Cavolo Nero, crushed new potatoes, crispy shallots, capers,  
lemon extra virgin olive oil

*Pair with bottle of Villa Wolf Pinot Gris 29.95*

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## DESSERTS

**WHITE CHOCOLATE MOUSSE 6**

**PASSION FRUIT & ORANGE CHEESECAKE 6**

**VANILLA POD CRÈME BRÛLÉE 6**

**COFFEE & CHOCOLATE DIPPED STRAWBERRIES 6**

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## CHAMPAGNE

**LAURENT PERRIER ROSE 75**

**HOUSE CHAMPAGNE 49.95**