



VALENTINE'S DAY

SHARING MENU

TO START

MOULLES MARINIÈRE

Confit garlic and soft herb cream, crusty bread. *Add fries*

OVEN-BAKED CAMEMBERT

Onion and chive crumb, crusty bread

MAINS

12OZ CHATEUBRIAND

Oven-roasted tomatoes, stuffed portobello mushrooms, hand-cut chips, lettuce wedge. *Choice of three peppercorn, wild mushroom or red wine sauce*

BAKED WHOLE LEMON SOLE ON THE BONE

Sautéed vegetables, buttered new potatoes. With lemon, tomato and caper sauce

BAKED STUFFED BUTTERNUT SQUASH

Israeli couscous, chargrilled vegetables. With lemon, tomato and caper sauce

DESSERTS

TRIO OF DESSERTS

Tonka bean crème brûlée, lemon posset, dark chocolate mousse

BRITISH CHEESE BOARD

Lincolnshire poacher, Cote Hill blue, Rosary goat's cheese with ash, served with lavash crackers