

VALENTINE'S SPECIALS MENU

TO START FOR TWO

A DOZEN OYSTERS 26.00 supplement
shallot vinegar
add two glasses of champagne 20.00

BAKED TUNWORTH CHEESE WHEEL 18.00 supplement
chutney, chargrilled ciabatta

MAIN COURSE FOR TWO

all served with a selection of garden vegetables

COTE DE BOEUF 45.00 supplement
served medium-rare with confit tomato, flat cap mushroom, tenderstem broccoli, chips, bearnaise and peppercorn sauce

SALMON EN CROUTE 20.00 supplement
duchess potatoes, tenderstem broccoli, saffron butter sauce

DESSERT FOR TWO

ASSIETTE OF DESSERTS 30.00 supplement
dark chocolate and orange mousse, pistachio crème brûlée, strawberry cheesecake, lemon posset

