



Valentine's

Specials Menu 2025

Starters

**FINEST SEVERN & WYE
SMOKED SALMON**

*Properly garnished,
brown bread & butter, lemon*

12.50 (322 kcal)

**PEA & SHALLOT
RAVIOLI (VE)**

*Toasted pine nuts,
pomodoro sauce, fresh basil*

10.50 (241 kcal)

**SCALLOPS & BLACK
PUDDING**

*Crisp pancetta,
cauliflower purée, truffle oil*

13.50 (551 kcal)

BAKED CAMEMBERT TO SHARE (V)

*Roasted Piccolo tomatoes, vintage balsamic,
extra virgin olive oil, toasted sourdough, soft herbs*

17.95 (1081 kcal)

ANTIPASTI OF CURED MEATS TO SHARE

*Parma ham, bresaola, bell red pepper piperade, buffalo
mozzarella, fresh basil, extra virgin olive oil, toasted breads*

19.95 (866 kcal)

Mains

**LINGUINE OF KING
PRAWNS ARRABBIATA**

*Fresh chillies, pomodoro sauce, garlic
butter, fresh herbs*

17.95 (719 kcal)

**GRILLED SOLE MEUNIÈRE
SERVED ON THE BONE**

*Nut brown butter, lemon, parsley,
Lilliput capers*

35.00 (982 kcal)

**RACK OF LAMB TO SHARE
SERVED PINK OR WELL DONE**

*Petit pois à la Française,
mint vinaigrette, soft herbs*

55.00 (1685 kcal)

SURF & TURF TO SHARE

*28-day Campbell Brothers' fillet of beef,
chimichurri, jumbo black tiger prawns, garlic butter,
Koffmann fries, soft herbs*

60.00 (1939 kcal)

SURF & TURF FOR ONE

*28-day Campbell Brothers' fillet of beef,
chimichurri, jumbo black tiger prawns, garlic butter,
Koffmann fries, soft herbs*

36.00 (993 kcal)

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) Vegetarian. (VE) Vegan.