



# VALENTINE'S SPECIALS

SERVED FROM 4.00PM UNTIL 8.45PM

## STARTERS

- Vodka Battered Oysters 🐟🐠 Apple & celeriac remoulade & onuga caviar. **15**
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- Raw in Shell Oyster 🐟 Mignonettes & homemade hot sauce. **2.50 EACH**

## MAIN PLATES

- 20oz Chateaubriand Charred asparagus, truffle and parmesan fries, prosecco & chive hollandaise with two glasses of Dom Perignon. (GF) **179**
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- Two Dry Aged Sirloin Steaks Served with Koffman chunky chips, portobello mushroom, slow roasted garlic & thyme tomato with two glasses of Nyetimber - a classic English Curree. (GF) **89**

## DESSERT

- Trio of Desserts 🍷 **18**
- Genoise Sponge 🍫 Raspberry mousse & pistachio cream.*
- Dark Chocolate & Kirsch Cherry Torte Chantilly cream & cherry liquor syrup.*
- White Chocolate, Vanilla & Caramel Cheesecake White chocolate soil.*

Allergen Information: Vegan 🌿 Vegetarian 🍴 Shellfish 🐟 Fish 🐠 Nuts 🥜

Full allergen list available, as we handle all allergens in our kitchen our food may contain traces. Please notify the team of any allergies in your party. \*GF option available.

