



Valentine's

Specials Menu 2025

Starters

FINEST SEVERN & WYE SMOKED SALMON

*Properly garnished,
brown bread & butter, lemon*

13.95 (322 kcal)

PEA & SHALLOT RAVIOLI (VE)

*Toasted pine nuts,
pomodoro sauce, fresh basil*

9.95 (241 kcal)

SCALLOPS

*Crisp turkey rashers,
cauliflower purée, truffle oil*

14.95 (551 kcal)

BAKED CAMEMBERT TO SHARE (V)

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

19.95 (1081 kcal)

Mains

LINGUINE OF KING PRAWNS ARRABBIATA

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

17.50 (719 kcal)

GRILLED SOLE MEUNIÈRE SERVED ON THE BONE

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

34.00 (982 kcal)

RACK OF LAMB TO SHARE SERVED PINK OR WELL DONE

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

59.95 (1685 kcal)

SURF & TURF TO SHARE

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

65.50 (1939 kcal)

SURF & TURF FOR ONE

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

37.50 (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 12.5% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) Vegetarian. (VE) Vegan.

