

VALENTINE'S WEEKEND SHARING

MENU



APPETISER

6 Rock Oysters Served With Pink Shallot Vinigarette

23

Add A Bottle Of Brimoncourt Rose Champagne 70 Or Prosecco DOC Treviso 30

TO START

Antipasto Platter- Tomato Bruschetta, Burrata, Trio Of Cold Cut Meats, Yorkshire Cheddar, Nocellara Olives, Apple Chutney, Balsamic Onions, Sun Dried Tomatoes, Pickled Vegetables & Red Grapes 22

Suggested Wine Paring; Sauvignon Blanc Or Pinot Noir

Oven Baked Camembert, Thyme & Cracked Black Pepper, Toasted Ciabatta, Artisan Crackers, Hot Honey, Dried Pear, Candied Walnuts & Fresh Figs 22

Suggested Wine Paring; Sancerre Or Garnacha

MAIN

Duo Of 10 Ounce Sirloin Steaks, Aspen Fries, Tomato & Rocket Salad, Roasted Mushroom & Vine Tomato, 2 Choices Of Sauce (Peppercorn, Garlic Butter or Blue cheese) 72

Suggested Wine Paring; Malbec Or Rioja Crianza

'Seafood Platter', Rock Oysters, Shetland Moules Marinere, Pan Fried Hake, Prawn & Crayfish Cocktail, Crevettes, Smoked Salmon, Fresh Crab 65

TO FINISH

Chocolate Assiette- White Chocolate Mousse, Spiced Orange Chocolate Brownie, Salted Dark Chocolate Fudge, Chocolate Soil, Berry Compote, Blood Orange Sorbet, Rum Sauce 24

Suggested Wine Pairing; Banyuls Or Churchills 10 Year Tawny