

VALENTINES DAY

3 courses £39

with a Glass of Silver Reign 'Champagne'

12 till 8.30pm in the Pub

5.30 till 8.30 in the Bistro

(Pre-Order Only)

Starters

Lebanese Spiced, Giant Butterflied King Prawns (add £4)

with Burnt Lemon (GF)(cr)(m)(s)

Woodland Mushroom Soup

with Olive Oil Baked Croutons (w)(n)(sy)

Homemade Hummus

with Marinated Lamb (s)(sy) or Vegan Njuda (VG)(w)(sy)(s) with Mediterranean Bread (w)

Mains

800g Sharing T Bone Steak (add £8 each)

with Artisan Fries, Portobello Mushrooms, Griddled tomatoes and 2 sauces.

Choose from Garlic Butter, Peppercorn or Chimmichurri (GF)(m)(sd)

add Giant Butterflied King Prawn £3.50 each

250g Sirloin Steak

with Artisan Fries, Portobello Mushroom, Griddled Tomatoes

Choose from Garlic Butter, Peppercorn or Chimmichurri sauce (GF)(m)(sd)

Half Roast Spatchcock Chicken

with Homemade Coleslaw, Artisan Fries & choice of Garlic Butter,

Chimmichurri or Franks Buttery Red Hot Sauce (GF)(m)(sd)

Griddled Haddock

with Pacific Pink Prawns, Chimichurri and Garlic Butter Sauce with

Saute Potatoes and Buttered Samphire (GF)(f)(m)(cs)(sd)

Vegan Lebanese Tagine

with Bejewelled Couscous and Griddled Tenderstem Broccoli (VG)(w)(sy)(sd)

Desserts

Raspberry & Champagne Posset

with Shortbread (V)(m)(sd)

Cheese board

Vintage Cheddar & Colston Bassett Stilton, Grapes, Balsamic onions & Crackers (V)(m)(w)(sd)

Vegan Cheese board

Brixton Blue and Summer Truffle with Balsamic Onions, Grapes & Crackers (VG)(n)(sy)(sd)

Luscious Chocolate Cake (VG)(n)(w)(sy)

Blood Orange Sorbet (VG)(GF)

GLUTEN FREE ARTISAN BREADS AVAILABLE (s)(gf) (GF) Gluten Free (V) Vegetarian (VG) Vegan
(w) Gluten (e) Eggs (s) Sesame (m) Milk © Celery (f) Fish (md) Mustard (cs) Crustaceans (n) Nuts(pn) Peanuts (sy) Soya (l) Lupin
(msc) Molluscs (sd) Sulphur Dioxide