

VALENTINE DINNER MENU

THREE COURSES - £49 PER PERSON
INCLUDING A GLASS OF PROSECCO

STARTER

Wild Mushroom Cappuccino Soup

Finest Quality Smoked Salmon,
properly garnished with Brown Bread & Butter

Pan fried Scallops
with Sauce Vierge

Sharing camembert, roast vine tomatoes, Toasted Sourdough

MAIN COURSE

Grilled Lamb Chops
with Dauphinoise Potato and Green Beans

Roast Chicken a la Forestier
Fricassee of Wild Mushrooms and Madeira Roasting Juice

Swordfish a la Sicilienne

Linguini Arrabbiatta

DESSERT

The Perfect Mistake Eton Mess

Warm Chocolate Fondant
with Vanilla Ice Cream

Mr Coulson Sticky Toffee Pudding

Champagne Strawberry Poached Ice Cream
with set English Cream

A discretionary 10% service charge will be added to your bill. A discretionary 10% service will be added to your bill. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.

Some of our dishes contain alcohol - please ask a team member for further details.