

INDULGENT

Valentine's

FIVE COURSES AND
TWO PAIRED DRINKS

SIXTY POUNDS PER PERSON

CELEBRATE WITH US

AVAILABLE 13TH-16TH FEBRUARY

Valentine's Menu

FIVE COURSES AND TWO PAIRED DRINKS, SIXTY POUNDS PER PERSON

For the ultimate celebration, treat yourselves to a bottle of extra-special Champagne:

Bollinger Special Cuvée 60.95 | Laurent-Perrier Cuvée Rosé 67.95 | Bollinger La Grande Année 2007 99.95
Dom Pérignon 2009 139.95 | Krug Grand Cuvée 149.95

ON ARRIVAL

FRESH OYSTER or MANGO, PINEAPPLE & CHILLI (v) *paired with a BRITISH ROYALE*
Alchemy turns hedgerow-fresh blackcurrants into velvety-smooth White Heron Cassis, topped with indulgent Prosecco

TO START

SHARING SEAFOOD PLATTER *for two to share* featuring king prawns, smoked salmon, smoked mackerel fillets and salt & pepper squid, with rustic bread and a Marie Rose cocktail sauce
WILD BOAR RAVIOLI with roasted vegetables, beef-dripping sauce, Gran Moravia cheese and rocket
SCALLOPS IN BACON CRUMB on celeriac puree with bacon and pea shoots
TRUFFLED GOAT'S CHEESE on sweet chilli beetroot, with diced pear, an orange & honey dressing and a rice paper cracker (v)

MAINS

30oz TOMAHAWK STEAK *for two to share* with twice-cooked chunky chips, sunblush tomato and parsley butter, served with two sauces of your choice; peppercorn, béarnaise or beef dripping. *We recommend cooking to medium*
FRESH LOBSTER THERMIDOR Whole lobster topped with a bouillabaisse, vermouth & cheese sauce, served with fries & a side salad
7oz FILLET STEAK with an ale-glazed shallot tart topped with Cropwell Bishop custard, Stilton & walnut crumb and twice-cooked chunky chips
Add peppercorn, béarnaise or beef dripping sauce £1.95, king prawns & garlic butter £3.95
ROASTED RACK OF LAMB with a herb-crust, crushed baby potatoes, asparagus and minted jus
RED PEPPER, LENTIL & CARAMELISED ONION TART Garlic roasted red peppers, beluga lentils, crunchy seeds & beetroot hummus served in a crisp tart with roasted squash, beetroot & rocket (ve)
SIDES *Mac & cheese (v) £3.95, onion rings (v) £3.50, tenderstem broccoli, asparagus & green beans in soy glaze (v) £3.95*

CHAMPAGNE SORBET

and Chambord black raspberry liqueur (v)

TO FINISH

Dessert or cheese paired with a COCKTAIL or PORT
Choose from Espresso Martini, Bramble, Clover Club or a glass of Port. See our recommendation for the perfect pairing below
STRAWBERRY & CREAM MOUSSE HEART *for two to share* served with a hot chocolate sauce, fresh strawberries and toasted marshmallows
CLOVER CLUB *Chase GB gin & Martini Extra Dry shaken with fresh, juicy raspberries, egg white and lemon*
MANGO, BERRY & COCONUT MERINGUE MESS Crushed meringue, with mango, strawberries & passion fruit coulis, folded in a coconut sauce
BRAMBLE *Chase GB gin, tart lemon juice and sweet syrup, shaken together and topped with rich blackcurrant White Heron British cassis*
MELTING CHOCOLATE & PEANUT BOMB filled with sticky toffee pudding and peanut butter cream.
Served with Bourbon vanilla ice cream & hot salted caramel sauce (v)
ESPRESSO MARTINI *Ciroc French Vanilla vodka, darkly sweet Tia Maria and cold-brew coffee, finished with a luxurious creamy foam*
BRITISH CHEESE BOARD Shepherd's Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester, Isle of Man vintage Cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and chutney (v)
PORT *50ml of deliciously rich and sticky Portuguese fortified wine*

ENJOY A HOT DRINK WITH COMPLIMENTARY HANDMADE BELGIAN CHOCOLATES (V)

Americano 2.50	Latte 2.75	Cointreau orange hot chocolate
Cappuccino 2.75	A range of loose leaf teas 2.50	4.95

All of our food is prepared in a kitchen where cross-contamination may occur, and our menu descriptions do not include all ingredients. Our cocktail descriptions do not include all ingredients. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol; please ask a member of staff for further information. (v) = made with vegetarian ingredients; (ve) = made with vegan ingredients, however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of six or more.