



3 COURSES
£29.95 PP

Valentine's Day Menu

TO START

STILTON & BROCCOLI SOUP (V)
served with home baked crusty bread

BRIXTON CRAB STACK
with cherry tomatoes, dill yoghurt and peashoot salad

PAN FRIED PIGEON BREAST
with bacon and black pudding

GOATS CHEESE TARTLET
with a mixed salad and balsamic glaze dressing



MAIN COURSE

18oz CHATEAUBRIAND FOR TWO - +£9.95PP
*cooked to your liking served with hand cut chips, grilled field mushroom,
dressed watercress salad and peppercorn sauce*

BARBARY DUCK BREAST
*with fondant potatoes, tenderstem broccoli, baby carrots
accompanied by a sweet plum sauce*

RUMP OF LAMB
*served with dauphinoise potatoes, sautéed vegetables and
a rich red wine jus*

PAN SEARED SEA BASS FILLET
with basmati rice, sautéed spinach

WILD MUSHROOM RISOTTO (V)
with grated parmesan and wild rocket



FOR DESSERT

RASPBERRY & WHITE CHOCOLATE CHEESECAKE
served with vanilla ice cream

INDULGENT CHOCOLATE FONDANT
served with honeycomb ice cream

CHEESEBOARD FOR TWO
a selection of traditional cheeses with accompaniments

FRESH BERRY PAVLOVA
with vanilla ice cream

A TRIO OF ICE CREAMS
ask for our selection of ice creams or sorbets

Food handcrafted with love x

an optional 10% service charge will be added to your bill