



VALENTINES MENU

Two course £27

Three course £30

STARTERS

Cauliflower & Sage veloute, Blue Monday beignets (v)
Fullers London porter smoked salmon, Golden Pride sourdough, caper butter,
horseradish, lemon

Potted Duck, spiced pear chutney, toasted Golden Pride sourdough
Genoa pancake, spring vegetables, courgette & pine nut pesto (vg)

MAINS

Norfolk chicken supreme, truffle mash, wild mushroom & pea fricassee
Confit salmon, roasted beets, beetroot mayonnaise, salmon caviar

Aubergine & tomato ragout, watercress & herb salad, Moroccan kasra flatbread &
zaatar (vg)

Braised blade of beef, mustard mash, carrots, roasted shallots, red wine & thyme gravy

Pre Order to share, supplement £10pp

24oz Hampshire ribeye on the bone, stilton & bone marrow croquettes, beef dripping
mayo, pickled shallot & watercress salad

PUDDINGS

Hot chocolate & caramel fondant, Fullers buffalo milk vanilla ice-cream

Aerated vanilla cheesecake & poached berries

Treacle tart, Fullers buffalo milk vanilla ice cream

Raspberry ripple baked Alaska (to share)