



Glass of Rosé Bubbly on arrival



Starters

Lobster Bisque

Trio of croquettes

Fillet of beef crostini in a port shallot jus, parmesan shavings

Rosemary seared scallops with pancetta, radicchio and toasted hazelnuts (N)

Marinated grilled mediterranean vegetables served with pan fried goats cheese. (V)

Mains

Calves liver with bacon, beef jus, creamy mash potato.

Chargrilled king prawns, chilli garlic butter, herb aioli, fries, salad (GF)

Porcini mushroom risotto, saffron, thyme, white wine with parsnip crisps (V)

Beef tournedos Rossini with Madeira sauce

Essex Salt Marsh rack of lamb, purple sprouting broccoli, dauphinois potato, lamb jus (GF)

Desserts

Valentine's sharing dessert (for 2)
Chocolate Treacle tart, sugared walnuts
Bakewell tart flavoured rice pudding
Sticky toffee pudding, vanilla ice cream

Additional sides dishes

Mac & cheese 5.5

Tender stem broccoli 5.5

Green beans, roasted hazelnuts 6.5

Fries / Sweet potato fries 5.5

Truffle fries 7

3 Courses £75 per person

Vegetarian & vegan available on request

Live music with James Oz from 7.30pm



(V)= Vegetarian (VG) = Vegan (GF) = Gluten free (N) = Nuts

All of our food is prepared to order from impeccably sourced local and British ingredients.
Please let us know of any dietary requirements, allergens or intolerances.
We use nuts and seeds in our kitchen. A discretionary 12.5% service charge will be added to your bill and is distributed fairly to all staff.

