



Starters

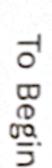
Lobster Bisque Soup and toasted sourdough.

Gratan Asparagus with parma ham, parmasan chesse and butter.

Fish croquettes: crab, salmon, cod, served with a light spicy cherry tomato sauce.

TD&H Prawn Cocktail, caviar, marie rose sauce,

grapefuit Beef Carpaccio, rocket, parmesan, lemon extra virgin olive oil.



Oysters, (\$3.00 Each)

Mains

Yellow Fin Tuna Steak with sesame seads, rost peppers, Asparagus, cherry tomatoes and mix herbs. (served rare)

Lobster Tail with seared scallops, black caviar and lobster bisque sauce.

Valentines Vegetables Ravioli pasta with cheese & tomato sauce

Corn-fed Chicken Supremes, stuffed with vintage cheddar, baked aubergine parmegiana and tomato sauce.

CHargrilled 28 Day fillet Steak, fries, peppercorn sauce, salad garnish.

3 Courses £85 per person

Vegeterian & Vegan available on request





Desserts

Valentines sharing dessert (for 2).

Sticky toffe pudding, vanilla ice cream (NF)

White chocolate creme brulee with cherry sorbet. (GF)

Chocolate tarte, winterspiced ice creme

Additional sides dishes

Mac & cheese 5.5
Tender stem broccoli 5.5
Leaf salad 4
Truffle fries 7



