



LOVER'S WEEKEND

STARTERS

MALDON OYSTERS MOTOYAKI - 13
Miso, Spinach, Hot Sauce, Melted Cheddar

NATIVE LOBSTER AND PRAWN WONTONS - 13
Ponzu, Wakame, Sesame Seeds, Pickled Chilli, Ginger

CONFIT BARBARY DUCK RAVIOLI - 15
*Trumpet Mushrooms, Caramelised Onion Purée,
Berkswell, Black Truffle Sauce*

ROASTED TOMATO AND BASIL SOUP (V)* - 10
*Homemade Cheesy Focaccia, Sun-dried Tomatoes,
Crispy Basil*

MAINS

BBQ ESSEX LAMB RUMP - 37.5
*Aubergine, Crispy Lamb Belly, Purple Sprouting Broccoli, Black Olives Crumb,
Crushed Baked Potatoes and Sour Cream, Lamb Jus*

CORNWELL HAKE KIEV - 28.5
Kale Slaw, Roasted Baby Potatoes, Brown Crab Aioli, Monks Beard

SOUS VIDE GUINEA FOWL - 27.5
Leek and Hen of the Woods Mushroom Cannelloni, Confit Leg Croquette, Parsley Mayo, Jus

BBQ CAULIFLOWER STEAK (V/VE) - 20
Chimichurri, Jerusalem Artichokes, Spinach, Sweet Potato Wedges

DESSERTS

TRIO OF CHOCOLATE FOR TWO - 14
*Molten Chocolate Cake, Caramelised Hazelnut and
Chocolate Tart, White Chocolate and Orange Sorbet,
Fresh Strawberry Compote, Coffee Glaze*

PASSION FRUIT AND MANGO
ETON MESS FOR TWO - 14
Lime Chantilly, Coriander Cress

RASPBERRY AND ROSE WATER
CHEESECAKE - 8
Meringue, Poached New Seasons Rhubarb

ARTISAN BRITISH CHEESE SELECTION - 12
*Served with Apple and Cider Chutney, Crackers,
Walnuts*

**Vegetarian/Vegan Option Available*

All our dishes are cooked to order therefore cooking times may vary. Please ensure your server is aware on any allergies and dietary requirements, we may have additional options for you. An optional 10% service charge will be added to your bill. We will be accepting debit and credit card only.



DRINKS MENU

COCKTAILS

VALENTINES COCKTAIL

To Be Confirmed

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WHITE WINE

	175ml	250ml	Bottle
NEW ZEALAND <i>Southern Lights Sauvignon Blanc</i> <i>Marlborough</i>	9	12	32
ITALY <i>Conviviale Pinot Grigio Igt Venezia</i>	8	11	32
FRANCE <i>La Brouette Blanc Côtes De Gascogne</i>			26
CHILE <i>Santa Catharina Sauvignon Blanc</i>	8	10	26
<i>Viña Echeverria Unwooded Chardonnay</i> <i>Reserva Curico Valley</i>			28

RED WINE

ITALY <i>Altopiano Montepulciano D'Abruzzo</i>
CHILE <i>Santa Catharina Merlot Bin 56</i>
ARGENTINA <i>Don David Malbec Reserve Cafayate</i> <i>Argentinian</i>

ROSE & SPARKLING

	175ml	250ml	Bottle
UNITED STATES OF AMERICA <i>Founder Stone Ocean Break White</i> <i>Zinfandel</i>	8	10	27
ITALY <i>Montevento Pinot Grigio Blush Veneto</i>	8	10	27
SPARKLING <i>Il Caggio Prosecco Veneto</i>	7		32
<i>Montresor Royal Rosé Pinot Noir Spumante</i> <i>Veneto Italy</i>	8		34

SPIRITS

	ABV	£
GIN <i>Southern Pigs Bay</i> <i>Pigs Bay Pink</i> <i>Gordon's</i> <i>Gordon's Pink</i> <i>Hendrick's</i> <i>Tanqueray 10</i>	40.0%	5.50
	40.0%	5.25
	37.5%	4.15
	37.5%	4.35
	41.4%	4.95
	47.3%	6.00
WHISKY <i>Jack Daniel's</i>	40.0%	4.50
VODKA <i>Smirnoff</i> <i>Pigs Bay Premium</i>	37.5%	4.15
	40.0%	4.25
RUM <i>Morgan Spiced</i> <i>Bacardi</i>	35.0%	4.25
	37.5%	4.15
BRANDY <i>Courvoisier</i>	40.0%	4.50

ALES & LAGER

	ABV	Pint	Half
DRAUGHT <i>Amstel</i> <i>Heineken</i> <i>Birra Moretti</i>	4.1%	5.70	2.85
	5.0%	5.90	2.95
	5.0%	6.20	3.10
BOTTLED BEERS & CIDERS <i>Estrella</i> <i>Corona</i> <i>Budweiser</i> <i>Old Mout Cider (500ml)</i> <i>Punk IPA</i> <i>Desperados</i>	4.6%	5.25	
	4.5%	5.25	
	4.8%	5.25	
	4.0%	5.50	
	5.6%	5.50	
	5.9%	5.50	

SCAN FOR OUR
FULL DRINKS MENU

