

TO START



Seared Rare Fillet of Beef (GF, DF)

With Horseradish Mayonnaise, Spring Onion and Radish salad
£6.50

Pan Seared Scallops (GF)

With Curried Cauliflower Puree and Parma Ham £8

Chargrilled Asparagus Spears (GF, DFO, V, VeO)

With Pine nuts, Sun blushed Tomatoes, Olives, Mozzarella
and fresh Basil Pesto £5.50

MAIN COURSE

Beef Wellington to Share *(Limited Availability)*

Our Chateaubriand wrapped in Puff Pastry, Smoked Bacon
and Wild Mushroom Duxelles. Served with Mashed Potato, Red
onion Gravy and Seasonal Vegetables £48

Grilled Lamb Cutlets (GF, DFO)

With Roast New Potatoes, Seasonal Vegetables and a Red
Wine Jus £18

Herb Crusted Halibut Steak (GFO)

Served on Sweet Potato Mash, with Baby Corn, Sugar Snap
Peas and Saffron Cream Sauce £17

Butternut Squash, Pepper and Halloumi Skewers (V)

With Spiced Vegetable Couscous, Balsamic Syrup and Mixed
Salad £13



DESSERT

Trio of Desserts to Share (GFO, V)

White Chocolate Blondie, Dark Chocolate Parfait and a
Lemon Posset, served with Heart shaped Shortbread and
Chocolate Dipped Strawberries £10

Friday 14th February 2020

Call 01530 834639 to Book

*For further **Allergen** Information or any other queries,
please email georgecoleorton@gmail.com*

(GF/GFO = Gluten Free/Option, DF/DFO = Dairy Free/Option, V = Vegetarian,

VeO = Vegan Option)

*If you would like a bottle of
Champagne on your table when
you arrive, please make us
aware at the time of booking*



FRIDAY 14TH FEBRUARY 2020