

Valentine's Day

£78.00 per person

Welcome Glass of Prosecco, Strawberry Bellini, Kir Royale
or Elderflower Fizz, with Chef's Amuse Bouche

STARTER

Tempura Prawns

Ginger, Soy Sauce

Pan Seared Scallops (GF)

Garlic Butter

Lamb Samosa

Auntie's Yoghurt & Mint Raita

Burrata (V, GF)

Marinated Cherry Tomatoes, Mint &
Balsamic Drizzle

Baked Camembert to share (V)

Sweet Onion Jam, Homemade Bread

Lobster Bisque (GFO)

Sourdough Bread

Vegan Greek Cheese & Mulled

Beetroot Salad

Chicory, Water Cress, Chimichurri

MAIN

10oz Rib Eye Steak (GF)

Chips or Wedges
Peppercorn or Bearnaise

32oz Tomahawk Steak to share (GF)

Chips, Wedges or Mashed Potato
Peppercorn or Bearnaise

Veal Escalope (GF)

Tender Stem Broccoli, Parsley & Lemon
Butter Sauce, Rainbow Carrots

Woodstone Roasted Salmon

Potato Fondant, Tender Stem Broccoli,
Rainbow Carrots, Lemon Butter Sauce

Giant King Prawns (GF, DFO)

Tender Stem Broccoli, Rainbow Carrots,
Mange tout Peas, Peppers, Onion, Soy Jus

Wild Mushroom Gnocchi (VG)

Creamy Mushroom Sauce

DESSERT

Mature Cheddar & Blue Cheese Plate

Chutney & Crackers

Hazelnut Chocolate Brownie

Salted Chocolate Sauce, Mascarpone

Chocolate & Coconut Tart (VG, GF)

Berry Compote

Passionfruit Crème

Brûlée (GF)

Tarte Tatin To Share

Vanilla Ice Cream

Dessert Cocktail

Your Choice of Espresso
or Nutella Martini

Vanilla Cheesecake

Berry Compote

Mango Sorbet (GF, VG)

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free

£20PP DEPOSIT TO SECURE VALENTINES SET MENU
A DISCRETIONARY SERVICE CHARGE OF 12.5%
IS ADDED ON TO THE FINAL BILL

SIX

COCKTAILS | WOODSTONE OVEN | GRILL | PUDDINGS