

Valentine's

MENU



Dinner is better when we eat together

STARTER

Freshly baked sourdough
Mixed Olives

Salmon Tartare

Gherkin, caper, beetroot, avocado, herb oil and fresh lemon

Steakhouse Beef Skewer

Marinated in chilli, garlic and honey, char grilled. Rocket, home-made chilli

Roasted Pepper and Tomato Soup

Garlic croutons and basil pesto

INTERMEDIATE COURSE

Home-made Sorbet (v)

Raspberry and lime flavour

MAIN COURSE

Sirloin 10 oz

Ribeye 10 oz

Rump 10 oz

Corn Fed Chicken Breast

All of our 28 day dry aged heritage steaks are served with a side of triple cooked chips, salad and peppercorn sauce

Four Cheese Ravioli (v)

Tossed in a creamy pesto sauce

DESSERT

Signature Sticky Toffee Pudding (v)

Cheshire Farm vanilla ice cream and toffee sauce

Double baked New York cheesecake

Topped with a mint and berries compote

FOUR COURSES £59.00 FOR 2

If you suffer from food-related allergies or intolerance, please let us know. Allergen information for this menu is available on request. Food described in this menu may contain nuts or derivatives of nuts.