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# MAKE IT SPECIAL

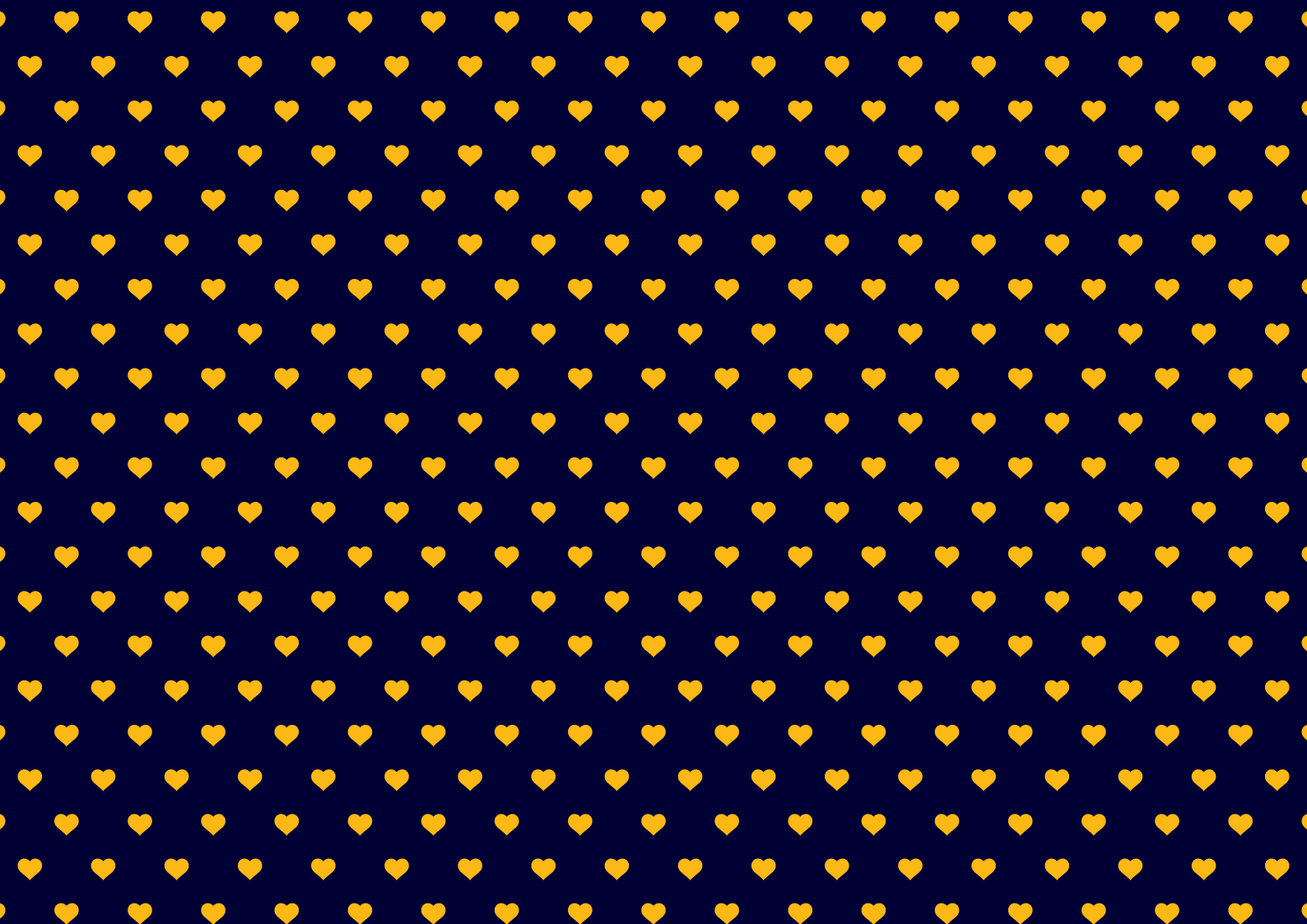
Two Courses &  
A Glass Of Prosecco

(Starter & Main)

£27.50

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Add a Sharing Dessert — £13.95



## STARTERS

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### Seafood Sharing Platter

*Flash-fried salt & chilli crusted squid, nuoc cham,  
smoked haddock kedgeree in panko crumb,  
coriander mayo, prawn & lime gem bites*

### Camembert Baked for Two

*Baked camembert with black garlic & rosemary honey,  
sea salt crisp bread, soured vegetables*

### Chicken Liver Parfait

*Rhubarb & ginger chutney, toasted butter brioche,  
crisp leaf salad*

### Prawn Cocktail

*Bloody Mary mayo, baby gem leaf,  
cucumber & tomato salad, crisp ciabatta*

## MAINS

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### Beef Board for Two

*10oz rib-eye steak, slow-cooked shin of beef bites,  
smoked brisket, red wine gravy, beer battered onion rings,  
buttery mash, horseradish greens*  
£4.00 Supplement

### Sri Lankan Seafood Curry

*Turmeric ginger, garlic & coconut cream,  
steamed chilli rice, green bean & garden peas*

### Sticky Pork Belly

*Soy & chilli pork belly, sticky rice, yuzu apple, sesame greens*

### Roast Breast of Chicken

*Caramelised onion, pancetta & mushrooms,  
fondant potato, buttered greens, red wine jus*

## ADD A SHARING DESSERT – £13.95

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### White Chocolate & Raspberry Sharing Dessert

*White chocolate & pistachio Crèmeux,  
sticky Belgian brownie, a light raspberry & vanilla cream,  
rose petal & macerated berries with gold syrup*

### Trio of Desserts for Sharing

*Vanilla & aerated mascarpone cream,  
meringue drops, fresh berry tart with basil sugar glaze,  
caramelised white chocolate & praline choux bun*